TAHOMA ANNIVERSARY COOK BOOK

1912 - 1952

Tahoma Institute No. 67
Young Ladies Institute

+ 450

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The Kitchen Prayer

Lord of all pots and pans and things
Since I've not time to be
A saint by doing lovely things or watching
late with Thee
Or dreaming in the dawn light or storm-
ing Heaven's gates
Make me a saint by getting meals and
washing up the plates.

Although I must have Martha's hands, I
have a Mary mind
And when I black the boots and shoes,
Thy sandals Lord I find.
I think of how they trod the earth, what
time I scrub the floor
Accept this meditation Lord. I haven't time
for more.

Warm all the kitchen with Thy love, and
light it with Thy peace
Forgive me all my worrying and make my
grumbling cease.
Thou who did'st love to give men food, in
room or by the sea
Accept this service that I do, I do unto Thee.

—*Klara Munkres.*

We Are Grateful . . .

. . . to all who have so generously contributed to the success of this book. Tahoma Anniversary Cook Book would not have been possible were it not for the cooperation of advertisers, members and friends who contributed their favorite recipes.

Tahoma Institute No. 67
Young Ladies Institute
Tacoma, Washington

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BEVERAGES

Coffee for the Crowd

(for 48 cups of coffee)

Mix 1 egg (shell and all) into 1¼ lbs. of coffee. Add 1 cup cold water. Tie coffee in cheese cloth bag large enough to allow room for coffee to swell. Measure 9 qts. cold water into large coffee pot. Immerse coffee bag in water, bring to boil. Remove pot from heat. Leave bag of coffee in water 3 to 4 minutes, remove and stir. Keep hot. If preferred, use boiling water to start, bring to boil. Stir. Remove from heat. Let stand 10 minutes. Remove coffee and serve.

—Mrs. Norma Murphy

Peter Piper Punch

1 pt. grape juice
1 pt. cold water
¼ cups sugar
2 bottles ginger ale

Combine grape juice, cold water and sugar. Pour in punch bowl over block of ice. Do not stir, in order to retain sparkle and carbonation of ginger ale. Serves 12.

—Mrs. Matt Cline

Punch

8 oranges (juice)
6 lemons (juice)
1 cup pineapple juice
1 bottle ginger ale
mint leaves
1 glass grape juice
2 cups sugar
2 qts. water

To fruit juices add sugar, water and mint leaves cooked in a little water. When ready to serve, add one bottle ginger ale and ice. Any fruit may be used for decorations.

—Mrs. Matt Cline

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Camel's Breath

1 oz. rum
2 heaping tsp sugar
1 lump butter (size of walnut)
hot water
1 tbsp whipping cream
nutmeg

Place rum, sugar and butter in cup. Add hot water and top with whipped cream and sprinkle with nutmeg.

—Anonymous

Hawaiian Punch

1 qt. Hawaiian punch
2 large tall cans of grapefruit and orange
3 qts. Upper 10. or 7-Up.

—Mrs. Dee A. Fauver

Mulled Claret

(Old Family Recipe)

1 qt. claret
1 piece stick cinnamon
3 tbsp lemon juice
½ cup sugar
8 cloves
½ lemon, sliced

Heat claret in double boiler. Add remaining ingredients. Stir until sugar is dissolved. Serve hot.
Doughnuts were served with this in the 90's.

—Mrs. Theo. B. Gaffney

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BREADS

Surprise Buns

5 hard boiled eggs
½ cup minced olives
2 tbsp chopped green pepper
1 tbsp chopped parsley
2 tbsp sharp grated cheese
2 tbsp salad oil
2 tbsp catsup
1 tbsp chopped onion
moisten with
1 tbsp mayonnaise

Scoop out soft weiner buns. Lay a layer of sharp cheese on each side of bun (grated cheese goes farther). Use no butter. Put mixture in center. Close and wrap in wax paper, twist ends. Heat at 250° for 25 or 30 minutes. Ten portions.

—Mrs. Owen T. Gallagher

Quick Coffee Cake

¼ cup shortening
1 cup sugar
2 cups sifted flour
1 tsp grated lemon rind
½ tsp salt
3 tsp baking powder
1 tsp cinnamon
1 cup milk
1 egg

Cream sugar and shortening. Add whole egg and beat. Sift dry ingredients together and add alternately with milk to creamed mixture. Add grated lemon rind and beat well. Pour into greased and floured baking pan. Add topping and bake 30 minutes in 375° oven.
Topping: ¾ cup brown sugar, 2 tsp flour, 2 tsp cinnamon, 2 tsp melted butter, 1 cup chopped walnuts. Mix well and sprinkle lightly and evenly over top of cake before baking.

—Kathleen Layton

Banana Bread

3 medium or 2 large bananas mashed fine
1 cup sugar
½ cup shortening
2 eggs, beaten light
½ tsp salt
1½ tsp baking powder
2 cups flour
1½ tbsp sour milk
½ tsp soda
1 tsp lemon juice
1 cup chopped nuts

Cream sugar, shortening. Add eggs, bananas, dry ingredients. Combine soda and sour milk. Add last with lemon juice. Bake in 2 small loaf pans 45 minutes in moderate oven.

—Betty Wingenbach
President of Yakima Institute

Best Ever Corn Bread

1 tbsp soft shortening
¼ cup sugar
1 egg
1 tsp salt

Beat above, then add—

1 cup sour milk
½ tsp soda
1 tsp baking powder
1 cup flour
½ cup corn meal

—Mrs. James Fish

Date Bread

1 cup chopped dates
1 tsp soda
1 cup boiling water
¼ cup chopped nuts
1 tbsp shortening
1 egg unbeaten
1½ cups flour
¾ cup brown sugar

Sprinkle soda over dates. Add boiling water, let cool. Mix shortening, sugar, egg and nuts. Add date mixture and flour. Bake in slow oven (325°) one hour in loaf pan.

—Mrs. A. G. Spath

Applesauce Nut Bread

2 cups sifted all-purpose flour
¾ cup sugar
3 tsp baking powder
1 tsp salt
½ tsp soda
½ tsp cinnamon
1 cup coarsely chopped walnuts
1 egg, beaten
1 cup medium-thick smooth applesauce
2 tbsp melted shortening

Sift together dry ingredients. Add walnuts. In mixing bowl beat egg; add applesauce and melted shortening. Add dry ingredients. Stir just until blended. Pour into greased loaf pan (about 8"x4"x4"). Bake in moderate oven (350°) one hour. Cool on rack.

—Mrs. J. J. Kononan

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Cheese Puffs

¼ lb butter
1½ cups grated N.Y. cheese
dash cayenne
2 egg yolks
½ cup flour
½ tsp baking powder

Cream butter, cheese and egg yolks (use mixer). Stir in other ingredients. Chill. Roll in small balls and chill. Bake at 450° about 8 to 10 minutes. Place moderate distance apart on baking sheet.

—Mrs. Theo. B. Gaffney

Bread

4 tbsp sugar
1 fresh yeast cake
2 tbsp oleomargarine or vegetable shortening
1 tbsp salt
2 cups potato water (or scalded milk)
8 cups all purpose flour (Western)

Dissolve yeast with one tbsp sugar. Heat potato water to dissolve remainder of sugar, salt and shortening. Cool mixture to lukewarm and add dissolved yeast. Add one-half of flour and mix well. Add balance of flour gradually and knead with mixing spoon in the bowl until dough is elastic. Grease sides of bowl and top of dough and let rise until double in bulk. Punch down and let rise a few more minutes. Cut dough in three equal parts and form into loaves. Bake in slightly greased pans and cool on a rack. For a tasty crust dust with bacon drippings or butter while hot. Bake one hour at 350°.

Cinnamon Rolls

Roll dough to ¼-inch thickness, sprinkle with mixture 2 tbsp cinnamon, 1 tbsp sugar, 1 tbsp butter. Roll in a log and cut in one-inch strips. Bake in greased square pan or muffin tins.

—Mrs. Byron D. Keely, Jr.

Banana Bread

½ cup shortening
1 cup sugar
2 eggs
2 cups flour
1 tsp soda
½ tsp salt
3 ripe bananas
½ cup walnuts

Cream shortening and sugar, add beaten eggs then add flour and soda sifted together, with mashed bananas and nuts. Bake in loaf pan at 350° for 1 hour and 15 minutes.

—Evelyn Hayes

Boston Brown Bread

2 cups corn meal
2 cups white flour
1 tsp soda (in flour)
1 tsp salt (in flour)
½ cup molasses
3 cups cold water
1 cup raisins (if desired)

Stir ingredients together. Put mixture in well greased 2-lb. coffee can (¾ full). Steam in boiling water 2½ hours and bake in 350° oven one-half hour.

—May Meyer

Cranberry Coffee Cake

2 cups sifted flour
3 tsp baking powder
¾ tsp salt
2 cups cranberries coarsely ground
½ cup sugar
5 tbsp shortening
1 egg beaten
½ cup milk

Sift flour, baking powder, salt and sugar together. Cut in shortening. Combine egg and milk and add to the flour mixture all at once, stirring carefully at first then vigorously until mixture is well blended. Turn into greased 8-inch layer pan, spreading dough evenly. Sprinkle chopped cranberries over top. Then mix: ¾ cup flour and ½ cup sugar; cut in 3 tbsp butter until mixture is like fine crumbs. Sprinkle over top of cranberries. Bake in moderate oven (375°) 30 minutes. Makes six wedges. Serve hot or cold.

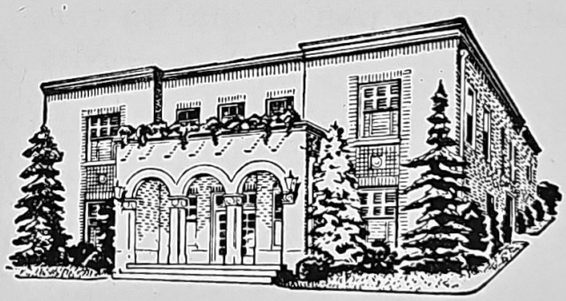
—Mrs. Noah (Marion) Morgan

Per's Nut Bread

½ cup sugar
2 cups flour
¼ cup shortening
1 egg
3 tsp baking powder
¾ cup nuts
1 cup milk
½ cup raisins

Mix as for butter cake. Bake in moderate oven until done. Slice thin and spread with butter or your favorite spread.

—Mrs. J. F. (Vic) Megary



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Caramel Rolls

2 cups all-purpose flour (sift once, then measure)
4 tsp baking powder
½ tsp salt
¼ cup butter (soft)
¾ cup milk
⅓ cup brown sugar
1 tsp cinnamon

Sift together flour, baking powder and salt. Add shortening gradually, using mixer at first speed, until all resembles coarse meal (takes 1½ minutes). Add milk and beat just long enough to form a soft dough (about ½ minute) starting mixer at first speed and increase speed as dough thickens. Place dough on floured board and knead lightly for ½ minute. Roll out to rectangular shape ½-inch. Spread with soft butter and sprinkle with ⅓ cup brown sugar and one tsp cinnamon. Roll and slice into about 20 pieces and place them in a pan lined with the following: Melted ¼ cup butter and ½ cup brown sugar. Use round cake tin. Bake 15 minutes at 450°; turn out on plate and serve hot.

—Mrs. Max Bergen

Refrigerator Rolls

1 cup milk
5 tbsp sugar
1 tbsp salt
1 cake compressed or dry yeast
1 cup warm water
6 cups sifted flour
6 tbsp melted shortening

Scald milk, add sugar, salt; cool. Dissolve yeast in warm water. Add 3 cups flour and beat until smooth. Add rest of flour and shortening. Add more flour if dough is too soft. Place in greased bowl and let rise until double. Punch down and place in refrigerator until needed. To use, shape into rolls, let rise until doubled, bake in 425° 15 to 20 minutes.

—Mrs. C. E. Layton

Orange Rolls

1 cup milk
3 tbsp butter
1 cake yeast
½ tbsp salt
3 eggs, well beaten
½ cup sugar
4 cups flour

Scald milk; add butter and cool. When lukewarm, add yeast, sugar and salt. Beat eggs well and add 1 cup flour. Mix well. Let rise for 2 hours. Add rest of flour and mix well with spoon. Kneading not necessary. Cover and let rise 2 more hours. Make into clover leaf rolls in muffin tin. Let rise. Make a filling of ½ cup softened butter, ½ cup sugar, grated rind of one large orange. Before putting rolls in oven put some of this filling in the center of each roll. Bake in hot oven 400° for 20 minutes.

—Mrs. Marvin Kenny

Foolproof Dumplings

1 beaten medium egg. Add 4 half egg shells of water, 1 cup sifted flour, 2 scant tsp baking powder, ¼ tsp salt. Beat until smooth, drop into gently boiling liquid. Cook until done, according to size. If used for chicken or stew 1 tsp chopped or dry parsley can be added.

They can be cooked in gently boiling fruit juice and served with top milk or light cream as a dessert. You can raise the cover of the kettle to look at them. They can stand for any length of time and are good warmed over.

—Mrs. Arthur Gaudette

Yorkshire Pudding with Roast Beef

1 cup flour
¼ to ½ tsp salt
1 cup milk
2 eggs

Mix and sift flour and salt. Add milk gradually to make a smooth paste. Then add eggs, beat two minutes in electric mixer (longer if by hand). Cover bottom of pan about ¼-inch with drippings from roast. Pour mixture ½-inch deep on drippings in pan. Use 9x9-inch pan. Preheated oven, 450°. Baking time, 20 to 30 minutes. Delicious when served with rump roast.

—Mrs. J. J. (Alice) Miller

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1¼ cups flour
½ tsp salt
1¼ tbsp baking powder
1 tbsp sugar
1 beaten egg
1 cup milk
2 tbsp melted butter

Sift flour, salt, baking powder and sugar five or six times. Combine egg, milk and butter, add dry ingredients, stirring just until batter is moistened. Batter will be lumpy.

—Mrs. Josephine Banz

Orange Nut Bread

1 medium orange
1 egg
1 cup sugar
2 cups flour
1 tsp baking powder
½ tsp soda
½ cup nuts (chopped)
2 tbsp melted shortening
½ tsp salt
1 cup dates or raisins or mixed

Squeeze juice of orange. Grind orange peel and dates. Measure juice in cup and fill cup with boiling water. Pour over fruit and peel, add shortening. Beat egg, add sugar. Sift flour, soda and baking powder and add to sugar, alternating with fruit mixture. Bake about one hour in 375° oven.

—Mrs. Arthur Gaudette

Raised Doughnuts

1 cup Fleischmann yeast
1 tbsp sugar
1¼ cup milk, scalded and cooled
4½ cups sifted flour
3 tbsp butter
½ cup sugar
¼ tsp salt
1 egg, well beaten
1 tsp nutmeg

Dissolve yeast and 1 tbsp sugar in lukewarm milk. All 1½ cups flour, beat well. Cover. Let rise in warm place about one hour. Cream butter and sugar. Add salt, egg and nutmeg. Add yeast mixture and remaining flour to make soft dough. Knead lightly and place in greased bowl. Let rise 1½ hours. When light turn out on floured board. Roll ¼-inch thick. Cut with doughnut cutter. Let rise about one hour. Fry in deep fat at 375°. Fry on both sides, turning once. Drain, cool, roll in powdered sugar.

—Mrs. Owen F. (Helen) Gallagher

Sausage Spoon Bread

1 lb. sausage
3 cups milk
1 tsp salt
½ cup corn meal
3 eggs
¾ cup grated cheese

Pre-heat oven to 350°. Fry sausage and drain off the fat. Set sausage aside and heat the following in same pan: 3 cups milk, 1 tbsp fat and 1 tsp salt. Add ½ cup corn meal. Cook and stir 3 minutes. Blend hot corn meal mixture into beaten egg yolks. Add all but a little of the cooked sausage. Fold in beaten egg whites. Top with grated cheese and remaining sausage. Bake 40 minutes.

—Mrs. J. D. Walton

Butterscotch Rolls

Soak 1 pkg. dry yeast in ½ cup lukewarm water.
Scald 1 cup milk.
Pour over 2 tbsp butter or margarine. Cool.
Beat 1 egg
Add ¼ cup sugar
1 tsp sugar
½ tsp vanilla (omit for cheese rolls)
½ tsp mace (optional for cheese rolls)

Add to cooled milk mixture with softened yeast. Stir well. Mix in flour to make stiff dough. (about 6 cups).

Knead on floured board until dough is smooth and springy. Let raise in well-greased bowl until double in bulk.

When raised, knead well on floured board. Form into ball and cover with towel to rest for 15 minutes.

Using rolling pin, roll into rectangle not more than 12 inches wide.

Spread generously with softened butter.

Butterscotch Rolls

Sprinkle with cinnamon, nuts, (chopped walnuts or pecans) and 1-1½ cups dark brown sugar. Roll as for Jelly Roll and cut 1 inch thick. Bake in well-greased muffin tins or baking dish. Bake at 400° for 10-12 minutes then reduce heat 325° and bake 5-7 minutes longer. Muffin tins will bake a little more quickly than baking dish. After baking, immediately turn upside down on waxed paper. Rolls will be covered with syrup which hardens to a glossy caramel when cool.

—Mrs. Carl Forsberg

Cheese Salad Rolls

Sprinkle buttered rectangle with paprika and finely grated cheese (Old English variety or sharpe). Fold rectangle outer edge to center then outer edge to folded edge. Slice about ½ to ¾ inches thick. Twist and lay on well-greased baking sheet. Bake the same as for Butterscotch Rolls. About 24 rolls.

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Sausage Spoon Bread

Fry 1 lb. sausage. Cook and drain reserve meat.

Heat in same pan:
3 cups sweetmilk
1 tsp sausage fat
1 tsp salt
Stir in:
½ cup cornmeal

Cook and stir 3 minutes. Blend hot cornmeal mixture into 3 well-beaten egg yolks and nearly all of the cooked sausage. Fold in 3 egg whites beaten stiff. Top with ¾ cup grated cheese and remaining sausage. Bake 40 minutes in 350° oven.

—Josephine Zehnder

Noodles

3 eggs beaten very light
½ tsp salt
Flour to make a stiff dough

Roll very thin, cut in strips, dry awhile before cooking.

—Mrs. Melvin Morrill

Banana Tea Bread

1¾ cups sifted flour
2 tsp baking powder
¼ tsp soda
½ tsp salt
⅓ cup shortening
⅔ cup sugar
2 eggs well beaten
1 cup ripe mashed bananas

Sift together flour, baking powder, soda and salt. Beat shortening until creamy. Add sugar gradually and continue beating until light and fluffy. Add eggs and beat well. Add flour mixture alternately with bananas a small amount at a time, beating after each addition until smooth. Turn into a well-greased bread pan (8½ x4½ x3") and bake in a moderate oven (350°) about one hour and ten minutes, or until bread is done. Makes one loaf.

—Mrs. Joseph Fette

CAKES

Orange Cake

2 cups sifted flour
3 tsp baking powder
1 tsp salt
1 tbsp grated orange rind
⅔ cup milk
¼ cup orange juice
½ cup shortening
1 cup sugar
3 egg yolks

Sift dry ingredients. Cream shortening and sugar. Beat in egg yolks, one at a time. Add orange rind, then orange juice and milk alternately with flour to the creamed mixture. Bake in layers 375° for 25 to 30 minutes.

—Mrs. Frank Cimino

Chocolate Cake

½ cup butter or shortening
¾ cup sugar
½ cup dark Karo
1 tsp vanilla
2 eggs
2 squares melted chocolate
1 cup sour milk
2 cups sifted cake flour
1 tsp soda
½ tsp salt

Cream shortening and sugar, then add Karo and blend well. Add vanilla. Drop in eggs one at a time and beat well after each addition. Add the melted chocolate. Sift together dry ingredients and add to mixture alternately with the sour milk. Bake in 9-inch cake pans for 25 to 30 minutes at 350°.

—Marion Plaquet

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Cheese Cake

½ cup butter, softened
1 pkg. (6-oz) zweiback, crushed
½ cup powdered sugar
4 eggs, beaten
1 cup sugar
¼ tsp salt
1½ tsp grated lemon rind
3 tbsp lemon juice
½ tsp vanilla
1 cup heavy cream (undiluted condensed milk will do)
1 lb. (2 cups) cottage cheese
¼ cup flour

Spread butter in bottom of 8-inch or 1½-quart spring mold. Add mixture of ½ of crushed zweiback and powdered sugar, and press down or pack well. To well beaten eggs, beat in granulated sugar, salt, lemon rind, juice and vanilla. Stir in cream mixture of cheese and flour. Force through a fine seive and beat well. Turn into prepared mold and sprinkle remaining crushed zweiback over top. Bake in very slow oven (250°) for one hour, then turn off heat and leave cake one hour longer in over. Yield one (8-inch) cake.

—Ella Mae Payton
Pres. Queen Institute. Seattle

Apple Cake

Sift into mixing bowl:

1½ cups sifted flour
½ cup sugar
½ tsp salt
⅓ tsp soda
1½ tsp baking powder

Cut in

⅓ cup shortening

Add and mix for two minutes or until well blended

¾ cup thick buttermilk
1 egg

Pour into well greased and floured 9"x9"x2" baking dish. Cover top with peeled and quartered apples. Mix 1 tsp cinnamon with ¾ cup sugar and sprinkle evenly over the apples. Bake for 30 to 40 minutes in moderate oven 325° to 350°. Serve warm with cream for a dessert or slice and serve cold.

—Mrs. Carl Forsberg

Banana Cake

2 cups sifted cake flour
1 tsp baking powder
¼ tsp salt
½ cup shortening
1½ cups sugar
1 tsp vanilla
1 tsp soda
1 tsp lemon extract
2 eggs added one at a time
1 cup mashed bananas
½ cup sour milk

Bake in 350° oven for ½ hour. Put layers together and cover with sea foam frosting.

—Mrs. S. J. Frederick

Banana Cake

¾ cup shortening
1 cup sugar
2 eggs
3 bananas (mash well)
4 tbsp sour milk and buttermilk
2 cups flour
1 tsp soda
1 tsp baking powder
1 tsp vanilla

Cream shortening and sugar; add bananas. Sift flour, add soda and baking powder. Add to mixture alternately with milk. Bake in medium oven. Frost with Philadelphia Cream Cheese frosting.

1 cup powdered sugar
1 3-oz. pkg. cream cheese

Cream together in mixer; add vanilla. (Keeps very well)

—Mrs. M. F. Galbraith

Brazil Nut Cake

1 lb. Brazil nuts
1 lb. walnuts
½ cup candied cherries
1 cup dates
1 cup sugar
1 cup flour
1 tsp. vanilla
4 eggs

Mix chopped nuts, cherries and dates with sugar, flour and vanilla thoroughly. Add beaten egg yolks. Last, add beaten egg whites. Makes three small loaf cakes. Bake for one hour at 375°.

—Mrs. J. N. (Helen) Brenteson

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One Egg Cake—Pre-Frosted

1½ cups flour (all purpose may be used)
2¼ tsp baking powder
¾ tsp salt
1 cup sugar
⅓ cup shortening
¾ cup milk
1 egg
1 tsp vanilla

Sift together all dry ingredients. Add shortening and milk and beat 2 minutes. Add egg and vanilla and beat 2 more minutes. Pour in 10x6x2-inch pan and top with topping made as follows: ½ package semi-sweet bits—chopped fine and ¼ cup nut meats chopped fine and mixed together. Bake at 350° 40 to 45 minutes.

—Mrs. C. H. Meyer

Prune Cake

½ cup shortening
1 cup sugar
2 eggs
3 tbsp sweet milk
½ cup prune juice
1½ cups flour
1 tsp cinnamon
½ tsp cloves
¼ tsp nutmeg
1 rounding tsp soda dissolved in a little hot water
1 cup cooked prunes, cut up

Milk may be omitted if prunes are juicy.

—Mrs. H. N. Radke

Date Cake

1 cup chopped dates
1 cup boiling water
½ cup shortening
1 cup sugar
1 egg
1 tsp vanilla
1⅔ cups cake flour
¼ tsp salt
1 tsp soda
½ cup chopped nut meats

Cover dates with boiling water. Cool to lukewarm. Cream shortening and sugar, add egg and vanilla; beat well. Combine with date mixture. Add flour, sifted with salt and soda. Beat until well mixed. Add nuts. Bake in greased, 8-inch square pan in moderate oven, 350°, 35 to 40 minutes.

—Mrs. Chas. M. Toynbee

Date Nut Cake

1 cup sugar
½ cup butter
2 eggs
1 cup walnuts
1 tsp soda
2 tsp baking powder
2 cups flour
1 tsp vanilla

1 cup of boiling water poured over ½ pound of cut up dates. Let stand until cool.

Cream butter, add sugar gradually, add eggs. Mix thoroughly. Sift flour, soda, baking powder together; add alternately with the date mixture. Add vanilla and walnuts. Bake in angel food tin, oven temperature 375°, about 50 minutes. Top with seven minute icing.

—Mrs. Harry Daly

Graham Cracker Ice Box Cake

½ cup butter
1 cup sugar
3 tsp cream
1 egg
1 cup chopped walnuts
1 cup crushed pineapple
2¼ cups graham cracker crumbs

Cream butter and sugar together, add egg, beaten until light, cream and pineapple. Line an oblong bread pan with heavy waxed paper and place a layer of fine cracker crumbs about half inch deep on bottom. Over this pour three or four tbsp of pineapple mixture. Sprinkle with chopped walnuts. Add second layer of cracker crumbs, pineapple and nuts and complete by adding third layer. Cover with waxed paper and let stand in the refrigerator for 24 hours. Cut in a thick slice and serve with whipped cream.

—Mrs. Stella Nelson

Lazy Daisy Cake

2 eggs
1 cup sugar
1 tsp vanilla
1 cup sifted pastry flour
1 tsp baking powder
¼ tsp salt
½ cup milk
1 tbsp shortening

Beat eggs until thick. Add sugar gradually, beating constantly. Add vanilla. Sift flour, baking powder and salt. Add to first mixture, mixing well. Heat milk to the boiling point and add shortening. Combine all at once, beating well. This batter is very thin. Pour in greased pan and bake 30 minutes in 350° oven. Remove from oven and spread with broiled frosting.

Broiled Frosting

3 tbsp butter
5 tbsp brown sugar
2 tbsp cream or canned milk
½ cup cocoanut
½ cup chopped walnuts

Mix to make a creamy mixture and spread over hot cake. Put under broiler.

—Miss Irene M. Gaudette

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Apple Caramel Cake

1 cup milk
½ cup shortening
2 eggs
2½ cups brown sugar
3 cups flour
1 tsp salt
1 tsp soda
2 tsp double acting baking powder
2 tsp cinnamon
1 tsp allspice
1 tsp boiling water
2 cups chopped raw apples
½ cup raisins
1 cup walnuts, chopped

Mix in order given. Bake for 30 minutes at 375°.

—Mrs. Russell Kasselman

Light Texture Applesauce Cake

½ cup shortening
1½ cups sugar
2 eggs
1 tsp cinnamon
1 tsp allspice
½ tsp salt
2½ cups flour
½ tsp nutmeg
1 tsp baking powder
1 cup thick applesauce
1 tsp soda
1 cup walnuts
½ cup raisins

Blend shortening and sugar; beat in eggs. Alternate sauce and dry ingredients. Bake 350° 35 to 40 minutes.

—Mrs. S. J. Frederick

Apple Sauce Cake

2 cups sugar
½ cup shortening
3 cups flour
2¼ cups hot apple sauce
4 tsp soda
1 cup dates
2 cups ground raisins
1 cup chopped nut meats
¼ tsp salt
1 tsp vanilla

Cream sugar and shortening. Add ingredients in order listed. Bake 300° for one hour in large flat loaf pan. Serve with hard sauce.

—Mrs. Geo. S. Kittredge

Arabic Spice Cake

3 eggs, separated
1½ cups sugar
¾ cup shortening
2 cups flour
2 tbsp cocoa
1 tsp vanilla
½ tsp lemon
¾ tsp soda
¾ tsp baking powder
¾ cup sour milk (maybe more)
1 cup nuts
¾ tsp cinnamon

Sift flour before measuring. Add all dry ingredients except sugar. Sift several times. Cream shortening well. Gradually add sugar and cream until light and fluffy. Add well beaten egg yolks. Add flour and milk alternately. Save a small amount of flour to dust nuts before adding to cake batter. Gently fold in beaten egg whites. Bake in 350° oven 25 to 30 minutes.

—Mrs. Louis Grenier

Cherry Nut Cake

2¾ cups sifted all-purpose flour
1¾ cups sugar
4 tsp baking powder
½ tsp salt

Sift together and add:
⅔ cup shortening
⅓ cup juice from cherries
⅔ cup milk
16 maraschino cherries, chopped

Beat vigorously for two minutes. Add ⅔ cup egg whites (5), beat two minutes longer. Fold in half cup finely chopped walnuts. For a pretty pink cake add a few drops of red coloring. Bake in two 9-inch layers 30 to 35 minutes in moderate oven, 350°. Frost with cooked egg white frosting.

—Mrs. Melvin Morrell

Never Fail Chocolate Cake

3 cups flour
2 cups sugar
¾ cup shortening
½ cup cocoa
2 eggs
1 tsp vanilla
1½ cups sour milk
2 tsp soda dissolved in 2 tbsp hot water
1 tsp salt

Cream sugar and shortening. Add eggs. Add flour alternately with milk and vanilla. Add soda last. Bake in 350° oven for 30 minutes.

—Mrs. Andrew Berg

Chocolate Cake

½ cup butter
2 cups sugar
yolks of 4 eggs
1 cup milk
2⅓ cups cake flour
4 level tsp baking powder
2 sqs. Bakers chocolate
4 egg whites beaten stiff but not dry
1 tsp vanilla
½ tsp salt
½ cup walnuts (optional)

Cream butter, add sugar, cream well; add egg yolks, beat well, add melted chocolate. Sift and measure flour, mix with baking powder and salt. Then add alternately with milk. Add vanilla. Fold in egg whites. Sprinkle nuts over dough before putting cake in oven. Bake 35 or 40 minutes at 350°.

—Mrs. W. E. Gosselin

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Chocolate Cake

Mix:

1 cup sugar
1 cup sour cream
2 eggs

Add:

2 squares melted chocolate and 1 tbsp butter
1½ cups cake flour
1 scant tsp vanilla
¼ tsp salt
1 tsp vanilla

Pour into greased, floured 8x8 pan. Bake 350°, 20 minutes.

—Mrs. H. W. McKray

Sour Cream Cake

1 cup sugar
1 cup sour cream
2 eggs beaten
1½ cups cake flour sifted with
1 scant tsp salt
1 scant tsp soda
1 level tsp cream tartar
1 tsp vanilla

Cream gradually sugar and part of cream, leave a little of cream, separate yolks and whites. Then add 1 tbsp water to egg yolks. Beat and add to above mixture. Add vanilla, then alternate cream with flour and then fold in egg whites beaten stiff. Bake in 350° oven 30 to 35 minutes. Makes two 8-inch layers or square loaf.

—Mrs. Stella Nelson

Snowcap Cocoa Cake

2 cups sifted cake flour
1½ cups sugar
½ cup cocoa
2½ tsp baking powder
1 tsp salt
¼ tsp baking soda
⅔ cup shortening
1⅓ cups undiluted evaporated milk
2 eggs, unbeaten
1 tsp vanilla extract

Sift together dry ingredients into large bowl. Add shortening and 1 cup evaporated milk. Stir until blended. Beat 2 minutes at low speed or 150 strokes by hand. Pour batter into 2 greased and wax paper lined 9x1½-inch cake pans. Bake in moderate oven (350°) until center springs back when touched lightly with finger, about 30 to 35 minutes.

—Mrs. Arthur Sleet

Whipped Cream Cake

3 egg whites
1 cup whipping cream
½ cup cold water
1 tsp almond flavoring
2 cups sifted cake flour
1½ cups sugar
3 tsp baking powder
⅛ tsp salt

Beat egg whites until stiff. Whip the cream until stiff and gently fold into the egg whites. Gradually fold in the cold water, to which the flavoring has been added. Sift the flour once before measuring. Mix and sift the flour, sugar, baking powder and salt together and fold into the cream mixture. Pour into greased and floured layer pans and bake 30 to 35 minutes in 325° oven. Size of pan, two 8-inch layers.

—Mrs. Raymond Bancroft

Chocolate Frosting

3 squares chocolate
1 tbsp shortening
2 tbsp butter

Melt the above ingredients. Add 5 tbsp milk and add to 1½ cups powdered sugar; add ½ tsp vanilla. Add melted ingredients and beat until cool.

—Mrs. Frank Peterson

Ginger Cake

1 egg
1 cup sugar
½ cup melted shortening
¾ cup molasses
1 cup boiling water
¼ tsp salt
3 cups flour
1 tsp soda
1 tbsp ginger

Beat egg, add sugar. Measure melted shortening in cup and add to above. In same cup measure molasses, add to mixture. Measure boiling water in same cup which will remove remainder of shortening and molasses, add. Sift dry ingredients and add. Bake in sheet tin at 375° for about 40 minutes. While still hot spread thinly with butter and sprinkle with powdered sugar. Makes large cake.

—Mrs. W. D. (Helen) Walters

Tomato Soup Cake

1 cup sugar
½ cup shortening
1 can tomato soup (Campbells) with 1 tsp soda
2 cups cake flour, sifted with
1 tsp baking powder
½ tsp salt
½ tsp nutmeg
1 tsp cinnamon

Cream shortening and sugar and add two eggs. Add ½ cup dates cut fine and ½ cup chopped walnuts, flour before adding. Cake can be baked in layers, loaf or cup cakes. Bake for half hour at 350°.

FROSTING

1 cake Philadelphia cream cheese, creamed well. Add 1 tsp vanilla. Gradually add a good cup of powdered sugar. Beat until smooth and creamy.

—Mrs. M. Cline

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Golden Tea Cakes

1 cup brown sugar
½ cup butter
½ cup sour or buttermilk
2 cups flour (sifted)
½ tsp baking powder
½ tsp soda
2 eggs
1 cup nuts
1 tsp vanilla

Cream butter and sugar; add beaten eggs, put soda in milk and alternate with sifted dry ingredients. Flour nuts lightly. Bake 20 minutes at 350° in cup cake tins.

—Ella Mae Payton
President Queen Institute, Seattle, Wash.

White Fruit Cake

4 cups flour
½ tsp soda
½ tsp salt
1 tsp baking powder
½ lb. candied orange peel
½ lb. candied lemon peel
½ lb candied citron peel
½ lb. candied pineapple
½ lb. candied cherries

(finely chop all of above)

1 lb. sultan raisins or ½ lb. sultan raisins and ½ lb. white raisins
1 lb. blanched almonds (finely cut, or instead of almonds, pecans or walnuts may be used)
1 cup butter or other shortening
1½ cups sugar
1 tbsp lemon juice
10 egg whites

Sift flour once, measure, add baking powder, soda, salt and sift three times. Sift one cup of flour mixture over fruit and nuts, mixing thoroughly. Cream shortening, add sugar gradually, and cream until light and fluffy. Add flour mixture to creamed mixture a small amount at a time. Beat after each addition until smooth. Add lemon juice, fruit and nuts, mixing thoroughly. Fold in egg whites which have been stiffly beaten. Pour into paper-lined tube pan or small bread pans. Bake in slow oven (250°) 2½ hours, then increase to 300° for 15 minutes. Makes 6 lbs.

—Louise Mensik

Mayonnaise Cake
(Never Fail)

Mix together:
1 cup chopped walnuts
1 cup raisins or dates
1 cup hot water
1 tsp soda
1 cup sugar
1 cup mayonnaise
3 tbsp cocoa
½ tsp salt
2 cups sifted flour
Add to above mixture:

Bake in square baking dish, greased and floured, 350° one hour.

—Mrs. James L. Fish

Perfect Spice Cake

2¼ cups sifted cake flour
1 tsp baking powder
1 tsp salt
¾ tsp soda
¾ tsp cinnamon
pinch of black pepper
¾ cup shortening
¾ cup firmly packed brown sugar
1 cup granulated sugar
1 tsp vanilla extract
3 eggs
1 cup buttermilk or sour milk

Sift flour. Then spoon lightly into a standard measuring cup. Sift flour again, this time with the baking powder, soda, salt, cloves, cinnamon and pepper. Cream shortening, add brown sugar a little at a time, then granulated sugar. Add vanilla. Now add eggs, unbeaten, one at a time, beating hard after each addition. Alternately add flour mixture and buttermilk, ending with flour. Pour batter into greased pans. Bake 30 to 35 minutes in moderate oven. (350°)

—Mrs. Harry Frickelton

Rocky Road Cake

1½ cups sugar
½ cup shortening
2½ cups all purpose flour
½ tsp salt
3 tsp baking powder
2 eggs
1 tsp vanilla
1 cup milk

Cream shortening, sugar, vanilla and eggs. Add sifted dry ingredients alternately with milk. Cut about 16 marshmallows in half and place on top of batter. Sprinkle ½ cup brown sugar and ½ cup chopped walnuts over top. Use long loaf pan. Bake 30 to 40 minutes in moderate oven 350° to 375°. Serves 15.

—Mrs. Walter Corrigan

Cup Cakes

1½ cups brown sugar (well packed)
½ cup shortening
2 eggs
2 cups sifted flour (cake flour can be used)
1 tsp soda
1 tsp cinnamon
½ tsp nutmeg
½ tsp cloves
½ tsp salt
¾ cup buttermilk

Cream sugar and shortening. Add eggs and beat well. Sift dry ingredients together and add alternately with buttermilk. Fill paper cups two-thirds full and bake 16 minutes at 425°. (Sounds hot, but isn't.)

—Mrs. Donald Hutt

Quick Gingercake

½ cup shortening
½ cup sugar
1 egg
⅔ cup dark Karo
⅓ cup molasses
2½ cups flour
1½ tsp soda
1 tsp ginger
1 tsp cinnamon
½ tsp cloves
¼ tsp salt
1 cup hot water

Combine sugar, shortening and egg, then add molasses and Karo. Sift flour with baking soda, salt and spices. Add to first mixture. Beat until well blended and then add hot water; batter will be thin. Bake in moderate oven (375°) about 40 minutes. The loaf may be sprinkled with 1½ tbsp sugar and 3 tbsp chopped nuts before baking or baked plain and served warm with whipped cream.

—Mrs. John Quinn
Philomathea Club

Fresh Orange Layer Cake

Sift together into a bowl:
2¼ cups sifted Softasilk cake flour
1½ cups sugar
2 tsp double-action baking powder
¼ tsp soda
1 tsp salt

Add ½ cup high grade vegetable shortening, grated rind of 1 orange and two-thirds of 1 cup liquid (¼ cup unstrained orange juice and ¾ cup water or milk). Beat vigorously with spoon for 2 minutes by clock (about 150 strokes per minute), or mix with electric mixer on slow to medium speed for 2 minutes. Add remaining ⅓ cup liquid, ⅓ to ½ cup unbeaten eggs (2 medium). Beat 2 more minutes. Pour into prepared pans. Two round 8-inch pans 1¼ inches deep. Bake at 350° moderate oven about 30 minutes.

—Mrs. Ray Bancroft

Fudge Frosting

3 tbsp butter. 2 or 3 ounces chocolate, melt together slowly. Pour 5 tbsp hot milk over 1½ cups sifted powdered sugar. Beat until smooth. Add melted chocolate mixture. Beat off and on until cool. Add vanilla. This will not thicken until cool and has been beaten well. Frosts two large cake layers.

—Mrs. H. W. (Blanche) McKray

CANDIES

Old Fashioned Molasses Taffy

1¼ cup molasses
¾ cup sugar
1 tbsp vinegar
1 tbsp butter
⅛ tsp soda
⅛ tsp salt

Combine molasses, sugar and vinegar and cook to soft crack stage; stir occasionally to prevent burning. Remove from heat, add butter, soda and salt and stir till blended. Pour into buttered pans and when cool enough to handle, gather into a ball and pull with ungreased fingers till light in color and firm. Cut into pieces.

—Mrs. Frances Parsons

White Taffy

1½ cup sugar
½ cup water
½ tbsp vinegar
¼ tsp cream of tartar
1 tsp lemon extract

Place sugar, water, vinegar and cream of tartar in saucepan. Cook to 290° or soft crack. Add flavoring and pour onto buttered platter. When cool enough to handle pull till white and glossy. Cut into cushions.

—Mrs. S. A. (Bernice) Deibert

Toffee

2 cups brown sugar or
1 each of brown and white
1 cup cream
1 cup butter
1 cup corn syrup

Boil until brittle, stir frequently. Pour into buttered pan. Cool and cut into squares.

—Betty Renggli

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Brazil Nut Fudge

4½ cups sugar
1 large can evaporated milk
3 5-oz. plain chocolate bars
2 6-oz. pkg. chopped semi-sweet chocolate
1 8-oz. jar marshmallow whip (or melt ½ lb. marshmallows in top of double boiler.)
1½ tsp salt
1 cup Brazil nut pieces
1 tsp vanilla

Bring sugar and milk together to boiling point. Then cook over medium heat four and one-half minutes. (Clock it exactly.) Stir occasionally. Break chocolate bars into pieces. Mix with chopped semi-sweet chocolate, marshmallow whip and salt in a large bowl. Pour hot sugar-milk mixture over, one-half at a time, mixing thoroughly after each addition. Let stand until cool. Add nuts and vanilla and pour into a large buttered pan, about 8 by 12. Cool in refrigerator and cut into pieces. Makes approximately five pounds and keeps beautifully.

—Mrs. Robt. S. Babare

Divinity

2 cups white sugar
½ cup white corn syrup
½ cup water
2 egg whites
½ cup nuts

Boil sugar, syrup and water until brittle in cold water. Pour boiling syrup on stiffly beaten white of two eggs. Beat and add one-half cup of nuts. Drop on buttered platter.

—Mrs. Frances Parsons

Date Loaf

2½ cups sugar
1 cup milk
1 tsp cream of tartar
2 cups pitted dates
5 cups pecans or walnuts

Cook sugar, milk and cream of tartar until hard ball stage. While this is cooking place dates in oven with door open and allow to melt. When sugar mixture is done mix in dates and nuts and beat as long as possible. Form into roll and let stand until it can be sliced.

—Ruth Quinn

Almond Roca

1 cup butter
1 cup sugar
¼ cup chopped almonds
½ cup ground almonds
Baker's sweet chocolate

This candy to be stirred continually during entire cooking process. Melt butter, add sugar and cook for about five minutes. Then add the chopped almonds. Cook until golden brown and tests brittle in cold water. Pour into ungreased tin and cool. Spread with melted chocolate and sprinkle heavily with ground almonds. Turn over and repeat. Use a heavy pan and cook over a hot fire.

—Mrs. Dee A. Fauver

Aplets

Cook enough applesauce (unsweetened) to make 1 cup. Mix ¼ cup sauce with 2 tbsp and 1 tsp Knox gelatine together and let stand 10 minutes. Cook ¾ cup applesauce with 2 cups sugar and bring to boiling point. Add gelatine and cook 15 minutes. Take mixture off stove, add 1 cup chopped nuts and 1 tsp vanilla. Pour into greased pan which has been dipped in cold water. Let set about 24 hours and then cut into squares and roll in powdered sugar.

—Mrs. Geo. (Marie) Thomas

Chocolate Fudge

1 3-oz. pkg. Philadelphia Cream Cheese
2 cups sifted Confectioners sugar
2 1-oz. squares unsweetened chocolate melted
¼ tsp vanilla
Dash of salt
½ cup chopped walnuts

Place the cream cheese in a bowl; cream it until soft and smooth. Blend the sugar into it slowly. Add the melted chocolate. Mix well. Add the vanilla, salt and chopped nuts and mix until well blended. Press into a well buttered shallow pan. Place in refrigerator until firm (about 15 minutes). Cut into squares. (For slightly softer fudge, blend in one tsp of cream or hot coffee.)

—Saidie Foye

Hawaiian Dainty

1 cup brown sugar
2 cups white sugar
1 cup grated canned pineapple
2 tbsp butter
½ cup cream
1 tsp vanilla

Boil together to soft ball stage, sugar, pineapple and cream. Remove from fire and add butter and vanilla. Beat until creamy. Pour into a buttered pan and mark into squares before it is cold. One cup pecans or walnuts may be added if desired. Fine cocoanut is also good.

—Mary Louise Rapin

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CANNING

Sweet Mustard Crock Pickles

Fill crock with cucumbers. Cut in chunks. (about a gallon)

1 qt. vinegar
4 tbsp salt
4 tbsp ground mustard
4 tbsp sugar

Mix and pour over cucumbers. Be sure all are covered. Each day add handful of sugar until 2½ lbs. are used. These make a crisp, sharp pickle.

—Mrs. Melvin Morrill

Sandwich Spread

3 qts green ground tomatoes
3 green peppers
3 red peppers
3 medium onions
1 cup salt

Let stand overnight in salt. In the morning put into cloth bag and squeeze as dry as possible. Add two or three stalks celery chopped fine. Mix 1½ cups sugar, ¼ cup mustard, 1 cup flour, 1 tsp tumeric. Add 2½ cups vinegar. Heat to boiling point and simmer a few minutes. Then add vegetables and let come to a boil. Add one pint dressing when entire mixture is boiling. Put in jars and seal.

—Mrs. Eugene Riley

Shrimp Sandwich Spread

(Good for days of abstinence)

1 lb. shrimp
¼ lb. cheese (mild)
1 small can pimiento
sweet pickle to taste
1 can minced olives
mayonnaise

Mix together and put through food chopper. Add minced olives and mayonnaise to make mixture of spreading consistency.

—Mrs. Frank (Virginia) Reda

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Garden Relish

½ gal. green tomatoes, cut in chunks
3 green peppers, cut in chunks
3 red peppers, cut in chunks
4 large onions, cut in chunks
1 medium cauliflower, cut in chunks
1 bunch celery diced
¼ cup salt

Add enough water to cover. Simmer until tomatoes turn white, then drain well.

DRESSING

2 cups vinegar
1 cup water
2 cups sugar
⅓ cup flour
1 tsp tumeric
1 tsp celery seed
1 tsp mustard seed
⅓ tsp red pepper

Bring vinegar, ½ cup water, sugar and spices to boiling point. Add flour to remaining water and add to liquid mixture. Boil well, then add drained vegetables and a few sweet cucumber pickles diced. Seal in pint pars while hot.

—Mrs. Edward J. Gillies

Watermelon Rind Pickles

7 lbs. watermelon rind
7 cups sugar
2 cups vinegar
½ tsp oil of cloves
½ tsp oil of cinnamon

Trim off dark green and pink parts of watermelon rind. Cut in 1-inch cubes or cut with small biscuit cutter. Soak in lime water (1 tbsp slaked lime to 1 quart water) or in salt water (¼ cup salt to 1 quart water). Drain. Rinse and cover with cold water. Cook until tender but not soft; drain. Combine sugar, vinegar, oil of cloves, and oil of cinnamon. Heat to boiling. Pour over rind. Let stand overnight. In the morning drain off syrup, heat and pour over rind. Repeat. The third morning, heat rind in syrup, seal in hot, sterilized jars. The oils of cinnamon and cloves keep the rind clear and transparent. Makes 8 pints.

—Mrs. Vincent Bruzas

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Pickled Crab Apples

Select nice, round crab apples (about 5 pounds). Leave stem, cut off blossom end, wash and dry apples. Prepare syrup of 4 cups sugar, 3½ cups vinegar, 2 tsp pickling spice (tied in cloth bag).

Let syrup come to boil. Add apples, just enough to cover bottom of kettle. Let steam about five minutes or until skins begin to break. Pack apples in sterilized fruit jars.

Repeat until all apples are in jars. Fill jars with the hot syrup and seal. It may be necessary to prepare extra syrup to completely cover apples in jars.

—May Meyer

Cantaloupe Marmalade

4 cantaloupes, ground
4 cups sugar
1 can crushed pineapple

Mix together and boil slowly for 4 hours.

—Mrs. Clifford Morris,
President of Camerman
Institute, Bremerton, Wash.

Mixed Dill Pickles

Directions: For quart jars place one dill head in bottom of each jar. Start filling jars of first one, then the other with cucumbers. Split carrots and celery hearts as near length of jars as possible, until jars are full. Add one large onion quartered, 4 buttons of garlic, 1 tsp white mustard seed, 2 small pieces of horseradish root to each quart jar. Then fill jars full of the cold pickling vinegar and seal tight. They are supposed to be ready for use in six weeks, but I like to let them stand for several months. No heat or cooking required.

Pickling Vinegar

1 scant cup salt
3 cups vinegar
12 cups cold water

—Mrs. Walter Corrigan

Sweet Pickle Chunks

Two gallons cucumbers, cut into chunks. Put in large enamel pan or crock. Cover with 1 cup salt, 1 gal. boiling water (Do not use Iodized salt). Let stand 7 days.

8th DAY: Drain and cover with fresh boiling water. Stand one day.

9th DAY: Drain, cover with 1 gal. boiling water and 2 tbsp alum. Stand 1 day.

10th DAY: Drain and cover with boiling water.

11th DAY: Drain, cover with syrup made of 5 pints vinegar, 6 cups sugar, ½ pkg. pickling spice.

12th, 13th and 14th DAYS: Drain and reheat syrup 3 consecutive days, adding 1 cup sugar to syrup each day and pour back over pickles.

15th DAY: Heat all together and seal in jars.

—May Meyer

Grape Jelly
(Concord)

Note: Measure sugar into a dry dish to be added to juice. Fill last cup of juice with water if not enough juice is on hand to fill cup. Do not double recipe. Use M. C. P. Pectin.

Wash and crush 3½ pounds of fully ripe grapes. Add 1½ cups water and simmer covered 10 minutes. Stir in 2 cups cellulose pulp. Put mixture in jelly bag in 3 equal portions. To 5 cups juice add 1 package of M. C. P. Pectin. Bring to a full rolling boil and add 7 level cups of sugar. Continue stirring and boil exactly 2 minutes. Let boil subside and skim carefully and pour into prepared glasses.

To prepare cellulose for filtering:
Put 10 sheets of pure cellulose (ordinary white, unscented cleansing tissue) in 2 quarts of lukewarm water. Let soak a minute, then beat it into bits by stirring with a spoon.

Pour this mixture into a sieve or strainer. Shake (but do not press) out the water. If you do not have a sieve or strainer, pour the mixture into the jelly bag and shake (but do not press) out the excess water.

Return drained pulp to kettle with another two quarts water (boiling hot is preferable this time, but not imperative). Beat well with spoon and drain away excess water again.

—Mrs. R. N. Bancroft

Irene's Chili Sauce

12 large tomatoes
4 green peppers (save seeds of 2)
2 large onions
2 cups or more brown sugar
4 tsp salt
4 cups vinegar
½ tsp cinnamon
½ tsp cloves
½ tsp nutmeg
½ tsp ginger

Put through food chopper, save all juice. Mix well. Boil for 2 hours or until it thickens. Stir frequently. Pack in hot sterilized jars. -Seal.

—Mrs. Joseph Fette

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Sweet Pickles (100)

small cucumbers
brine
1 tsp alum (heaping)
white vinegar
sugar
oil of cloves
oil of cinnamon

Using the very small cucumbers, wash and place in brine for nine days. Brine should be strong enough to hold an egg. Then put in cold water for six hours. Drain, put in 3 quarts boiling water with 1 heaping tsp of alum. Boil for 6 minutes in covered kettle. Drain and let cold water run over them for five minutes. Place in a stone jar, cover with white vinegar. Let stand for 1 week. Drain. For each cup of vinegar, add 1 cup sugar, ½ tsp oil of cloves, ½ tsp oil of cinnamon. Boil vinegar, sugar and spices. Let cool. Pack in jars, cover with vinegar and seal.

—Mrs. Marvin Kenney

Bread and Butter Pickles

12 medium cucumbers
1 tsp celery seed
1 tsp mustard seed
½ tsp black pepper
½ tsp powdered tumeric
1 cup sugar
1 pt vinegar
sliced onions (optional)

Peel and slice cucumbers. Put in pan. Sprinkle with salt. Let stand one hour. Wash in cold water and drain. Put in kettle with all ingredients. Boil three to five minutes. Put in jars and seal. Makes four to six pints.

—Mrs. C. H. Meyer

Bread and Butter Pickles

8 qts sliced cucumbers
3 medium onions
1 green pepper
1 cup salt

Alternate layers and let stand two to three hours.

¼ cup mustard seed
2 tbsp celery seed
2 tbsp tumeric
2 qts vinegar
1 tsp cinnamon
½ tsp ginger
8 cups sugar

Bring to rolling boil. Drain cucumbers, add to sauce. Cook until clear.

—Mrs. R. E. Stenstrom

German Cucumbers

(Relish or Salad)

Slice cucumbers thinly. Squeeze slightly, salt and let stand. Add vinegar and small can of evaporated milk, pepper and garlic.

—Mrs. J. D. Walton

Pickled Beets

Cook small beets until tender. Cold dip and slip skins.

2 cups water
2 cups vinegar
2 cups sugar
1 tbsp cinnamon
1 tsp cloves
1 tsp allspice

Cover beets with syrup and simmer 15 minutes. Seal.

—Mrs. Melvin Morrill

CASSEROLES

Boneless Birds

1 lb ground beef
1 lb ground pork
2 eggs (well beaten)
1 tbsp sugar
salt and pepper to taste
(mix well)

Place large tablespoon full of meat mixture on wilted cabbage leaves, roll up and skewer with toothpicks. Arrange in layers along with whole carrots, add water to almost cover. When cabbage is done add tomato soup to taste, one or more cans. Boil hard for ½ hour longer. For unraised dumplings use 2 cups of flour, 1 tsp salt. Use enough hot broth to make soft ball of dough, pour hot broth on dry flour (about 2 cups), then stir until flour will leave sides of bowl and form soft ball. Roll out as for cookies, cut out, place on top of vegetables in layers. Cover and let boil 20 minutes.

For the birds 2 lbs of meat must be used. The ground beef is a must and whatever else one likes, such as veal or pork.

—Mrs. Fred Brant

Heavenly Hash

1 lb pork sausage
1 pkg narrow noodles
1 can whole kernel corn
2 cans vegetable soup
1 onion
5 crackers

Cook noodles, drain, cut onion fine and fry with sausage, stirring with fork. Add other ingredients. Place in baking dish. Cover with cracker crumbs. Bake one hour.

—Mrs. Allan Birnie

Goulash Casserole

1 lb ground pork sausage
1 can cream style corn
1 cup chopped onion or less
1 cup diced fresh bread
1 cup chopped celery
1 cup milk
1 egg
salt and pepper

Brown meat, mix together milk and slightly beaten egg. Add other ingredients. Bake one hour. Serves six.

—Mrs. Arthur McMahon

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Beef Porcupines

1 lb of ground beef
⅔ cup rice
¼ cup milk
1 tbsp chopped onion
½ tsp salt
¼ tsp sage
2 tsp Worcestershire sauce
dash of celery salt, onion salt and garlic salt

Combine one can of mushroom soup and one can of cream of chicken soup. Add one can of water and put into a casserole dish. Place meat balls in sauce and bake in medium oven until done.

—Mrs. Anton (Vivian) Novak

Chicken Pie with Savory Topping

4 to 4½ lbs fowl
4 tbsp butter
4 tbsp flour
2½ cups stock
¼ tsp salt
few grains pepper, onion salt, celery salt
½ cup cooked peas
1½ cups cooked diced carrots

Clean fowl and cook in salted water almost to cover for about two hours, adding sprig of parsley, celery top, sliced onion. When tender remove from heat, allow to cool in its own stock. Remove skin and bones and cut meat in small pieces. Make gravy, melt butter and continue to heat until brown, then add flour. Blend until smooth. Gradually add stock mixture. Continue to cook until thick and smooth; season. In each of six individual casseroles, place peas, carrots and chicken. Pour on gravy to moisten well. Top with tiny savory biscuits.

Savory Biscuit Topping

2½ cups flour
2½ tsp baking powder
1¼ tsp salt
1 egg
⅔ cup shortening
1¼ tsp paprika
2½ tbsp parsley
½ cup milk

Sift flour, measure, add baking powder, salt and sift again. Cut in shortening, add paprika and parsley. Beat egg and add with milk to make stiff dough. Roll to ¼-inch thickness. Cut with small biscuit cutter (inch) and place on chicken. Cook 20 minutes at 450°.

—Mrs. Vincent Bruzas

Stuffed Green Peppers

6 medium green peppers
1 lb ground beef
½ cup soft bread crumbs
¾ cup tomato pulp or juice
1 egg slightly beaten
2 tbsp minced onion
2 tbsp minced parsley
1 tsp salt
¼ tsp pepper
¼ tsp mustard

Cut tops off peppers, remove membrane and seeds. Parboil five minutes, drain. Chop pepper tops. Brown beef in a little drippings. Add rest of ingredients and slightly beaten egg; toss with fork. Fill peppershells. Bake 45 minutes at 350°.

—Mrs. Jack Shriner

Jenny's Hot Dish

1 can corn
¾ link sausage
1 cup celery chopped
1 cup onion chopped
1 cup milk
2 eggs
1 cup cracker crumbs
pimento

Fry sausage, add celery and onions to drippings. Combine all ingredients. Top with post toasties. Bake 30 minutes in a medium oven.

—Mrs. Russell Kasselman

Baked Macaroni and Cheese

1½ cups scalded milk
1 cup soft bread cubes
¼ cup melter butter or fortified margarine
¼ cup chopped pimento
1 tbsp minced onion
1½ cups grated American cheese
½ tsp salt
⅛ tsp pepper
3 beaten eggs
1 cup cooked 7-minute macaroni
chopped parsley

Pour milk over bread cubes. Add butter, pimento, onion, cheese and seasoning. Mix well. Add eggs and macaroni. Pour into greased individual baking dishes. Bake in moderate oven (325°) 35 minutes. Serve with hot mushroom sauce. Heat one 10½ or 11 ounce can cream of mushroom soup with ¼ cup milk. Stir. Sprinkle with chopped parsley.

—Jean Hafsos

Special Tuna Casserole

Cube 4 slices of bread. Mix with ¼ lb grated cheese and ¼ cup melted butter (or margarine). Place half of this mixture in baking dish. Cover with small can of drained peas.

Prepare medium white sauce using 2½ cups milk, 5 tbsp flour, ¼ cup butter. Add 1 large can of tuna, little grated onion, salt and pepper to taste. Pour into baking dish, cover with 2 tomatoes sliced and the balance of the cheese bread mixture. Bake for 30 minutes at 350°. Serves six to eight.

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Seattle, Washington

Fiesta Tamale Pie

3 tbsp butter
3 tbsp olive oil
1 small onion, minced
1 clove garlic, minced
1 lb. ground beef
½ lb. pork sausage meat
1 (No. 2½) can tomatoes
1 (No. 2) can whole kernel corn
2 tsp salt
2 tsp chili powder
20 to 24 pitted ripe olives
1 cup cornmeal
1 cup milk
2 eggs, well beaten
1½ cups grated cheese

Heat the butter and oil in a frying pan and sauté the onion and garlic until golden. Add the ground beef and sausage meat and brown slightly. Put the tomatoes, corn, salt and chili powder in a sauce pan and simmer for 20 minutes. Let cool, then combine with the meat and pour into a shallow pan about 10"x14". Press olives into the mixture. Combine the cornmeal, milk and well-beaten eggs and spread with a spoon over the filling. Sprinkle the grated cheese over the top. Bake in a moderate oven (350°) for about one hour. Serves 8 to 10. The filling can be prepared well ahead of time and the cornmeal topping added before baking.

—Frances Crosby

Deviled Egg Hot Dish

9 hard cooked eggs
2 cups uncooked macaroni or spaghetti
1 can mushrooms
1 can mushroom soup
1 cup grated cheese
white sauce

Shell and cut eggs lengthwise. Devil them in the usual way. Place in a shallow buttered baking dish, using the cooked macaroni on the bottom layer. Place the deviled egg halves on top of macaroni. Cover eggs with a white sauce made by browning the mushrooms in butter, adding flour and stirring until blended. Add liquid from mushrooms, milk, mushroom soup. Sprinkle with grated cheese. Bake 45 minutes in a slow oven.

—Mrs. John (Pat) Reisinger

Quick Baked Beans

2 cans pork and beans
1 clove garlic, chopped fine
¼ cup molasses
½ lb sliced bacon

Combine beans, garlic and molasses in casserole. Top with bacon. Bake 45 minutes at 350°. Serves 6.

—Mrs. L. B. Lund

Upsidedown Ham Loaf

1½ lb ground ham
1 lb lean pork
2 tbsp chopped onion
2 eggs beaten
1 cup soft bread crumbs
1 small piece green pepper
1 cup milk
seasoning

Put pineapple in bottom of pan. Sprinkle with brown sugar. Cover with prepared ham and bake 1½ to 2 hours in a moderate oven.

—Mrs. W. R. Grass

Pork Chop Casserole

1 pork chop or 1 serving of pork steak for each person. Salt and pepper and brown in a little fat. Place in casserole. 1 tsp catsup on each piece and a few slices of onion.

Add a little water to juice left in frying pan and thicken. Pour over chops and bake 45 minutes in moderate oven. Tastes like chicken.

—Mrs. Payne (Loretta) Pfeiffer

Ham Casserole

Slices of ham according to number to be served.
Mix 1 tsp mustard and 3 tbsp brown sugar, rub into ham; place in casserole.

Slice desired number of potatoes over ham. Season and cover all with milk. Bake ¾ to 1 hour. —Mrs. Payne (Loretta) Pfeiffer

Easy Cheese Souffle

1 slice cubed fresh bread
¼ lb. grated American cheese

Put in layers in baking dish. Beat 3 eggs slightly. Add 2 cups milk, 1 tsp dry mustard, ½ tsp salt and dash of pepper. Bake in moderate oven (325°) until set. May be prepared ahead of time. Serves 6.

—Mrs. Arthur McMahon

Barbecue Spareribs

Cut spareribs in serving pieces, salt and brown on both sides. Add barbeque sauce, cover, put in oven and bake 2 hours at 350°.

BARBECUE SAUCE

½ cup vinegar
½ cup water
juice of ½ lemon
¼ cup catsup
1 tbsp Worcestershire sauce

Mix together and add to above ½ tbsp dry mustard, 1 tbsp chili powder, ½ tsp black pepper, 1 tsp salt, ⅛ cup sugar, 1 crushed bay leaf. Now add 1 minced clove garlic, 1 onion minced, 1 tbsp liquid smoke. Cook 10 minutes.

—Irene M. Gaudette

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Pork Chop with Peanut Butter Sauce

6 pork chops
(flour, salt, pepper)
1 onion diced
½ cup peanut butter
2 cups milk

Brown pork chops and place in a casserole. Brown onions and add peanut butter and milk which have been blended together. Pour over pork chops and bake for 45 minutes at 375°.

—Mrs. Robt. Gosslee

Sloppy Joes

1 lb ground beef
1 pt canned tomatoes
1 small onion
½ green pepper
1 tsp each salt, pepper

Break up hamburger (don't brown). Chop onion and green pepper. Mix all ingredients and bake 1 hour in 350° oven. Serve this on buns.

—Betty Wingenbach, President, Yakima Institute

Chili

Wash and soak overnight, 1 lb small red beans. Braise 2 large onions, 2 cloves of garlic until started to brown, then add 1½ lbs hamburger. Cook until grayish in color and add 2 cans of tomato paste, also 2 cans of water to meat and onions. Then add 1 tbsp cumin powder and 1 tbsp cumin seed, 3 tbsp chili powder, ½ tsp cayenne powder, salt and pepper to taste, 6 dried peppers. Mince together and simmer slowly about two hours.

—Mrs. Eugene Riley

Garlic—Tomato Sauce

2 small onions, chopped
2 green peppers, chopped
2 cloves garlic, crushed
2 tbsp olive oil
2 cups cooked tomatoes
½ tsp salt
½ tsp paprika

Sauté onions, peppers, garlic in olive oil. Add tomatoes. Season with salt and paprika and cook slowly until vegetables are tender. Serve with noodles, spaghetti, omelets or hot rice.

—Mrs. Matt Cline

Corn Creole

1 small onion
1 clove garlic
1 small green pepper or
1 tbsp chopped parsley
½ lb ground round
1 tsp chili powder
2 tsp salt
1½ cups cooked tomatoes
1 cup cream style corn
½ cup yellow corn meal
1 cup milk
½ cup minced ripe olives

Sautè finely chopped onion, garlic, green pepper or parsley in hot shortening until limp but not brown. Add beef and seasonings, cook slowly for ten minutes. Add tomatoes and corn. Boil briskly. Stir in corn meal and add milk and olives. Bake uncovered one hour in moderate (325°) oven in well greased baking dish. Serves six.

—Blanche McKray

Variation of the Hamburger

Put the delicious trimmings that usually go on the top of a hamburger on the inside. Prepare regular ground beef with salt and pepper. Make very thin patties. On half of the patties place a thin slice of onion and a tbsp of pickle relish. On the top of these, place the other patties and pinch edges of the patty together. Broil and serve on hamburger buns.

—Mrs. Fred Graham

Hamburger Royal

1 pkg Chinese noodles
¼ cup oil
1 lb hamburger
1 No. 2 can tomatoes
½ onion diced
1 small can mushrooms
salt, cinnamon, allspice and cloves
1 cup grated cheese
1 clove garlic

Cook noodles in boiling salted water and drain. Fry hamburger and onions in oil. Add tomatoes, garlic, mushrooms and seasoning. Simmer half hour. Pour mixture over noodles. Sprinkle with cheese. Serves six.

—Mrs. Dee A. Fauver

Enchiladas

18 tortillas
½ cup fat
2 cups grated cheese
1 cup chopped onion
salt to taste

Heat tortillas in hot fat until softened. Sprinkle with cheese and onion. Roll and place in pan. Place extra sauce over top of tortillas—also cheese and onions.

Sauce for Enchiladas

2 tbsp fat
1 onion chopped
2 tbsp flour
1 tbsp chili powder
2 cups water
½ tsp salt

Blend chili powder and flour in melted fat, then add water and onion. Cook until rather thick.

—Mrs. Frank Srsen

Hamburger Supreme

1 lb ground beef
1 cup finely chopped fresh mushrooms
1 cup olive oil
1 bunch finely chopped chives
4 tbsp Burgundy wine

Season with salt and freshly ground black pepper. Mix ingredients thoroughly. Broil until done according to individual taste. Serve on slices of French bread that have been buttered, garliced and heated. Serves 4 to 6.

—Miss Virginia Scanzon, Past Grand President
Seattle, Wash.

Barbecued Spareribs

Sauce:

½ cup catsup
1 tbsp salt
¼ tbsp tobasco sauce
⅓ tsp chili powder
onions
spareribs

Mix together catsup, salt, tobasco, chili powder and add flour. Now add 1 cup of cold water and cook until it comes to a boil. Line bottom of pan with ribs and sliced onions. Cover with sauce and alternate layers of ribs, onions and sauce. Cover pan and bake at 325° for two hours.

—Mrs. R. E. Stenstrom

Oven-Fried Oysters

1 doz. oysters rolled in
1 cup flour seasoned with
1 tsp salt and
¼ tsp pepper; dip into
1 slightly beaten egg;
roll in bread crumbs

Sprinkle both sides with salad oil. Bake in shallow pan in moderately hot oven (400°) until browned—about 15 minutes. Serve with tartar sauce. Serves 2 to 3.

—Mrs. Robert S. Babare

Celebrated Peppered Pan Roast (Olympia Oysters)

Take 1 pint of Olympia oysters; drain off juice. Put a slice of butter into pan and when melted, place the oysters in the butter and roast slightly. Then take a separate pan and heat a little butter to which add a little finely chopped green pepper, some finely chopped celery and sweet pimento. Add 2 soupspoonfuls of tomato catsup, 1 soupspoonful of chili sauce, 4 drops tobasco sauce, a few drops of Worcestershire, a little salt and a few drops of lemon juice. Let come to a boil. Add oysters. Serve over buttered toast. (Delicious)

—Mrs. Theo B. Gaffney

Corn and Bacon Fritters

1 cup flour
¼ tsp salt
1½ cups cooked corn
⅔ cups water
1 egg york
6 slices bacon, fried and
crumbled.

Fold in beaten egg white. Fry. Serves six.

—Dora Lund

Corned Beef Slices

1 can corned beef
1 egg, slightly beaten
2 tbsp water
1 cup fine dry bread crumbs
¼ cup Crisco

Chill corned beef. Slice into about ten thin slices. Dip in egg beaten with water. Coat well with crumbs. Melt Crisco in heavy skillet. Fry slices to a rich brown, about ten minutes. Garnish with orange slices if desired.

—Mrs. C. Q. Gerard

Meat Balls and Spaghetti—Italian

1½ lb ground beef
2½ cups bread crumbs, preferably french or home made
½ cup grated parmesan cheese
2 tsp parsley
1 clove garlic
salt and pepper to taste
3 eggs

Mix above ingredients and roll into round balls and fry until brown. on both sides.

SAUCE

1 can whole tomatoes
1 can tomato paste
1 can tomato sauce
½ cup cooked diced celery
½ cup diced onion
⅛ tsp allspice
1 tsp parsley
salt and pepper to taste

Cook the whole tomatoes until water is cooked down (about an hour at low heat). Then add remaining ingredients and the meat balls and cook another two to three hours. Boil about 1½ lb spaghetti. Alternate sauce and spaghetti on platter. Sprinkle with grated parmesan cheese and serve. Serves six.

—Mrs. Henry Thaut

Chinese Noodles

1 pkg. real Chinese noodles
1 bottle Chinese soy sauce
1 can bean sprouts
1½ lbs pork steak
1 small can mushrooms
2 large onions
1 button garlic
4 stalks celery

Dice pork steak and fry until slightly brown. Cover with water, cut up onion, celery, and simmer. When done put bean sprouts, mushrooms, 1 tbsp soy sauce and thicken. Boil noodles for 10 minutes or until done. Drain and stand in cold water for 5 minutes. Mix all together, heat and serve with soy sauce.

—Mrs. H. N. Radke

Steamed Rice a la Brazil

Clean and wash 1 cup raw rice
Bring to boil 3 or 4 cups water
1 whole garlic—at least 8 or 10 cloves

Peel and chop fine; put in soup ladle; add 1½ tsp salt; pound and blend to a pulp, using knife handle or anything on that order. Melt 2 or 3 tbsp shortening in large sauce pan. Add garlic and salt mixture. Sauté gently for 2 minutes or until very light brown, stirring constantly. Add raw drained rice. Let simmer on low heat, stirring constantly for 5 minutes. Add boiling water and cook about 20 minutes or until rice is tender.

Sprinkle with black pepper and shredded onion. Leave cover partly off to let steam escape until serving. Serve with fried chicken and gravy. It's out of this world.

—Mrs. Joseph B. Banz

Pickled Pork

1 leg pork
5 or 6 cloves crushed garlic
2 sprigs thyme
1 hot green pickled pepper
6 bay leaves
cayenne pepper

Cut leg of pork into chunks. Put in crock and add vinegar to cover. Add other ingredients and stir every day for six days. Pour off brine and cook until tender. Brown in oven. (This is an old Portuguese recipe. We have always eaten it for breakfast with plenty of hot buttered toast, eggs and coffee after the first Mass Christmas morning.)

—Mrs. J. D. Walton (Esther)
Mrs. D. W. Kelly (Julia) and
Mrs. R. Gius (Angeline)

Pigs in Blankets

2 lbs. ground beef
1 small onion, chopped
salt and pepper
½ cup rice
1 medium sized head cabbage
1 can sauerkraut
2 tbsp butter or margarine

Fry onion in butter slowly till soft. Mix beef, onion, salt and pepper, and rice thoroughly. Place head of cabbage in large kettle of boiling water. Cover and turn heat down so cabbage does not boil. Let steam for about ten minutes. Cut cabbage leaves off one at a time. Fill with meat mixture and wrap carefully, tucking in ends. Put sauerkraut into large kettle and put Pigs in Blankets on top. Cover with water and boil till tender. (It takes at least two hours—and should be cooked slowly.)

Savory Stew with Dumplings

Cut in 1-inch cubes, 3-lbs. beef, veal or lanb.
Roll in flour seasoned with salt and pepper; brown in 3 tbsp hot fat in heavy kettle. Cover with boiling water, simmer 1½ hours. Then add:

1 bay leaf
3 tbsp minced parsley
½ tsp thyme
1 cup cut-up carrots
4 cups cubed potatoes
1 cup cut-up turnips
1 cup cut-up celery
1 cup whole tiny onions or cut-up onions

Simmer 30 minutes. Drop dumplings onto meat or vegetables. Cook 10 minutes uncovered and 10 minutes covered. Thicken liquid for gravy. Serves eight.

Dumplings: Sift together 1½ cups flour, 2 tsp double action baking powder, ¾ tsp salt. Cut in 3 tbsp shortening. Stir in only until blended, ¾ cup milk.

—Mrs. Edward Lick

Italian Spaghetti

½ lb. ground veal
½ lb. ground pork
½ lb. ground beef
½ lb. ground sausage
¼ lb butter or margarine
1¼ lbs. onions, chopped
¼ clove garlic, cut fine
1 green pepper, chopped
2 sprigs parsley, chopped
½ lb. mushrooms, sliced
2½ cups tomato puree
1 cup catsup
½ tsp Worcestershire sauce
2 tsp lemon juice
2 tsp salt
¼ tsp pepper
8 ozs. spaghetti
grated cheese

Brown meats in butter in skillet. Add onions, garlic, pepper and parsley. Cook until slightly brown. Add mushrooms, tomato puree, catsup and ½ cup water, Worcestershire sauce, lemon juice, salt. Simmer, covered 1½ hours. Top with grated cheese.

—Mrs. Florence Foley

Danish Meat Balls

(Poppy Seed Noodles)

2 slices bread 1-inch thick, soaked in cold water
1½ lbs. (more or less) ground beef
1 minced onion
½ tsp salt (more if desired)
¼ tsp pepper and ¼ tsp mace or nutmeg
½ cup hot water
bovril or bouillon cubes (2 tbsp or 2 cubes)
4 tbsp margarine

Squeeze water from bread, crumble. Add meat, salt, pepper and mace. Form into balls, roll in flour, brown in a little shortening in heavy skillet or dutch oven. Add water and bovril, simmer for ½ hour covered. Thicken meat juice for gravy (a little more water can be added if more gravy is desired). Boil and drain noodles, add margarine and 1 tsp poppy seed. Serve with meat balls.

—Mary Radosovich

Hamburger Pie

1 medium onion, chopped
2 tbsp fat
1 lb ground beef
salt and pepper
½ lb cooked green beans or
1 No. 2 can, drained
1 10-oz can condensed
tomato soup
5 medium potatoes, cooked
½ cup milk
1 beaten egg
½ tsp salt
½ tsp pepper

Brown onion in hot fat, add meat and seasonings, brown. Add green beans and soup, pour into greased 2-qt casserole. Mash potatoes. Add milk, egg and seasoning. Spoon to form six mounds over meat mixture. Bake in moderate oven (350°) 35 minutes or until peaks are browned. Serves six.

—Mrs. C. Q. Gerard

Tacos
(Extra Special)

1 lb. hamburger
¼ lb. sharp cheddar cheese
1 head lettuce
3 small tomatoes
1 clove garlic
1 can tortillas
½ tsp organo
1 tsp salt
3 tbsp sugar
½ cup warm water
1 onion
1 can pimentos
1 can long green peppers
oil

Brown meat in oil, place sugar and salt in bowl, add garlic, mash until garlic is absorbed in sugar. Add to meat; add organo and water, mix well and cook slowly.
Sauce: Peel Tomatoes and chop. Add chopped pimentos and green peppers. Add juice of the onion, salt, mix well. Shred cheese and lettuce. Warm oil in frying pan. Place 1 heaping tbsp meat mixture in center of a tortillas, when hot fold in half being careful not to let meat fall out. Brown well but not hard, sprinkle with cheese and keep warm. When ready to serve, sprinkle with lettuce and top with about 1 tbsp of the sauce.

—Mrs. Dolores Amerige

Deviled Meat Loaf

1 lb. hamburger
1 cup bread crumbs
4 tbsp mustard with horseradish
¾ cup milk
2 tsp onion (minced or chopped)
1 tsp Worcestershire sauce
1½ tsp salt
½ tsp pepper

Mix ingredients thoroughly. Place mixture in slightly greased muffin tins. Fill quite full. Place in a 350° oven for 35 minutes.

—Mrs. John Shilley

Ham Loaf

1 lb. lean ham, ground
½ lb. veal
¼ tsp pepper
½ tsp dry mustard
¼ cup minced onion
¼ cup diced green pepper
3 cups fine, fresh bread crumbs
2 cups milk

Combine all ingredients, mixing thoroughly. Pour into a well greased pan and bake in a moderate oven (350°) for one hour and 15 minutes. Serve hot or cold with horseradish sauce. Serves 6.

—Lorraine McLaughlin

Budget Steak

1½ lbs. steak
½ cup water (hot)
1 can condensed Mushroop Soup

Cut steak into 2x3-inch squares and brown quickly in hot fat. Add first the water, then the soup and cover skillet. Simmer at least 1 hour. Spoon steak and sauce over platter of hot steamed rice. Serves 6.

—Mrs. L. B. Lund

Chop Suey

2 pieces pork steak or shoulder chops
2½ cups diced celery
1 medium onion, sliced
1 chicken cube
salt and pepper to taste

Cut meat into 1-inch strips; brown in 1 tbsp drippings. Add celery and onion and cook together for a few minutes. Add chicken cube and 1½ cups water. Simmer few minutes longer. Thicken with 1 tbsp flour and 1 tbsp cornstarch. Serve over helpings of boiled rice. This recipe will serve 4-5 people.

—Mrs. Edward (Mary) Watts

Baked Chicken

Stew a fairly old chicken for about ½ hour. Remove from pot and roll in flour, salt and pepper. Put in baking pan or dish and cover with ample amount of sour cream and some of the broth. Dice an onion into pan. Bake in moderate oven.

—Mrs. W. R. Grass

Budget Steak

1½ lbs. round steak
1 cup water (hot)
1 can condensed mushroom soup
steamed rice

Cut steak into 2 x 3-inch squares and brown quickly in hot fat. Add first the water then the soup and cover skillet. Simmer at least 1 hour. Spoon steak and sauce over platter of hot steamed rice. Serves 6.

—Mrs. Patrick (Louise) Ewing

Souffle

8 or 10 slices bread (crusts removed) cubed
1 cup celery, diced
1 medium onion, diced
½ cup mayonnaise
2 cups baby shrimp
2½-3 cups milk
4 beaten eggs
1 can mushroom soup
1 cup sharp cheese—paprika

Put ½ cubed bread in casserole. Mix next 4 ingredients, pour over bread, add rest of bread. Mix eggs and milk, pour over all and place in refrigerator over night. Bake 15 minutes. Remove from oven, add soup and cheese. Bake 1 hour more.

—Miss Ruth Davis
Catholic Women's Club

COOKIES

Ranger Cookies

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 beaten eggs
2 cups corn flakes
1 cup coconut
2 cups oats
2 cups flour
½ tsp baking powder
1 tsp soda
½ tsp salt
1 tsp vanilla

Bake 10 minutes in moderate oven (350°).

—Mrs. Robert Babare

Orange Tea Cookies

½ cup shortening, creamed with
⅓ cup sugar
add yolk of 1 egg,
½ tsp vanilla,
1 tbsp grated orange rind,
1 tbsp lemon rind
sift and add:
1 cup flour,
⅓ tsp salt

Mix thoroughly. Form into flat balls. Roll in egg white and finely chopped nuts. Bake 12 minutes at 350°. Makes 2½ dozen.

—Mrs. E. C. (Kathleen) Shearer

Christmas Fatiman (Norwegian Baakles)

5 egg yolks
3 egg whites
6 tsp sugar
1 tbsp melted shortening
1 tbsp cream
2 tbsp whiskey

Beat egg whites and yolks separately. Add half the sugar to the yolks and half to the whites. Fold yolks into whites carefully. Fold in liquids. Add just enough flour to form a soft dough. Roll very thin on lightly floured board. Cut in diamond shape with 1-inch slit in center. Melt 3-lbs. of lard until it is hot enough to brown a small square of bread in one minute. Fry Fatiman in fat until light brown, turning them once. Drain on rack or absorbent paper.

—May Meyer

Gum Drop Cookies

1 cup brown sugar
1 cup white sugar
1 cup shortening
2 eggs, well beaten
2 cups oatmeal
2 cups white flour
1 cup cocoanut
1 cup gum drops (preferably orange slices)
1 tsp soda
salt

Mix sugar, shortening and eggs. Add dry ingredients. Make in small balls and bake on greased cookie sheet.

—Miss Ann Madden

Cowboy Cookies

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
2 cups sifted flour
1 tsp soda
½ tsp salt
½ tsp baking powder
1 pkg chocolate bits
2 cups rolled oats
1 tsp vanilla

Cream shortening and sugar; add eggs. Add flour sifted with soda, salt and baking powder. Then add chocolate bits, rolled oats and vanilla. Drop by teaspoonsful on greased baking sheet. Bake 15 minutes at 350°. Yields about nine dozen.

—Mrs. H. W. McKray

Date and Nut Squares

Beat until foamy:
2 eggs
Beat in:
½ cup sugar
½ tsp vanilla
Sift together and stir in:
½ cup all-purpose flour
½ tsp baking powder
½ tsp salt
Mix in:
1 cup cut-up walnuts
2 cups finely cut-up dates

Spread in well-greased 8-inch square pan. Bake until top has dull crust. Cut into squares while warm. Cool then remove from pan. If desired dip in confectioner's sugar. Bake at 325° for 25 to 30 minutes. Makes 16 2-inch squares.

—Frances Crosby

Oatmeal Cookies

1 cup shortening
1 cup sugar
½ cup thick sour milk
1 tsp soda
½ tsp salt
2 eggs
2 cups flour
1½ tsp cinnamon
1 tsp nutmeg
½ tsp cloves
2 cups rolled oats
1 cup raisins
1 cup nuts
1 tsp vanilla

Drop with teaspoon. Bake 15 minutes at 350°.

—Mrs. James Tullis

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Pineapple Walnut Drops

2 cups cake flour
2 tsp baking powder
¼ tsp soda
¼ tsp salt
½ cup shortening
1 cup sugar
1 egg
1 cup crushed drained pineapple
⅔ cup chopped walnuts
1 tbsp lemon juice

Cream shortening and sugar, add egg. Add sifted dry ingredients with pineapple and lemon juice. Add nuts. Drop on greased cookie sheet and bake for ten minutes at 350°. Walnut half on each cookie optional.

—Mrs. Andrew Berg

Fruit Cookies

1 cup shortening or butter
2 cups raw or brown sugar
2 eggs well beaten
1 cup candied mixed fruit
1 cup walnuts, chopped
1 cup cocoanut
1 tsp baking powder
1 tsp soda
½ tsp salt
1 tsp rum flavoring
1½ cups quick cooking oats
1 cup whole wheat flour

Cream shortening, sugar and add eggs. Add the rest of combined ingredients. Mix well and drop by teaspoonsful on greased cookie sheet. Bake 12 minutes at 375°.

—Mrs. Martin Gerard

Ginger Cookies

¾ cup shortening
1 cup white sugar
1 egg well beaten
2 cups flour
1 tsp ginger
1 tsp cinnamon
2 tsp soda
4 tbsp molasses

Cream shortening and sugar, add egg. Sift flour, ginger, cinnamon and soda together. Add molasses and mix all ingredients together. Put in refrigerator for half-hour. Make into small balls. Roll in white sugar. Place on cookie sheet and bake at 350°.

—Miss Ann Madden

Oatmeal Date Squares

Filling:
1 lb dates
1 cup water
½ cup sugar
cook until thick, cool

Dough:
2½ cups rolled oats
1 tsp soda
2½ cups flour
1 cup brown sugar
1 cup shortening
½ cup water

Cream butter and sugar. Add flour and oats and mix well. Add water and soda. Roll like pastry in bottom of cookie sheet and spread with filling. Cover top with rolled dough. Bake until done at 375°. Cool and cut into squares.

—Mrs. Francis Parsons

Brown Rim Cookies

1 cup shortening
1 tsp salt
⅔ cup sugar
2 eggs, well beaten
2½ cups sifted flour
1 tsp vanilla

Combine shortening, salt and vanilla. Add sugar, then beaten eggs and beat thoroughly. Add flour and mix fell. Drop from teaspoon on greased baking sheet. Let stand a few minutes then flatten cookies by pressing with a glass covered with a damp cloth. Bake in a moderately hot oven (375°) for 8 to 10 minutes or until delicately browned. Makes 4½ doz. (May make small balls instead of dropping).

—Irene Dunn

Carrot Cookies

¾ cup shortening
¾ cup sugar
1 egg
1 cup cooked and mashed carrots
2 cups flour, sifted
½ tsp salt
2 tsp baking powder
grated rind of one orange

Cream sugar and shortening. Add egg and heat well. Add carrots. Sift dry ingredients into first mixture. Add orange rind. Bake in 375° for 10 to 12 minutes.

Icing

Powdered sugar moisten with orange juice. Add grated lemon rind.

—Mrs. John Shilley

Chinese Chews

¾ cup flour
½ tsp baking powder
1 cup sugar
¼ tsp salt
1 cup finely chopped dates
1 cup finely chopped nuts
2 eggs

Combine all dry ingredients with dates and nuts. Beat eggs and add to other mixture. Mix well. Spread batter thin as possible in greased pan. Bake 350° for 30 minutes. Cut into squares immediately and roll into balls. Roll in granulated sugar and store in tightly covered box. Makes about 4 dozen.

—Mrs. C. H. Meyers

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Cocoanut Brownies

2 cans sweetened condensed milk
3 squares chocolate, shaved fine
½ lb shredded cocoanut

Put milk and chocolate in top part of double boiler over hot water and cook till thick. Add cocoanut and stir. Drop on greased cookie sheet. Bake in moderate oven (350°) 15 to 20 minutes. Makes about 60 patties.

—Mrs. Frank Cimino

Sugar 'n Spice Cookies

¾ cup shortening
1 cup sugar
1 egg
¼ cup molasses
sift and stir in
2 cups sifted flour
2 tsp soda
¼ tsp salt
1 tsp cinnamon
¾ tsp cloves
¾ tsp ginger

Mix shortening, sugar, egg, molasses. Sift and stir in rest of ingredients. Mix thoroughly. Form into small balls. Bake on greased baking sheet 10 to 12 minutes at 375°. Makes four to five dozen.

—Mrs. W. D. (Helen) Walters

Christmas Cookies

½ lb butter
6 egg yolks
½ cup cream
2 cups sugar
1 scant tsp baking powder
¼ tsp salt
½ tsp cinnamon
4 tsp anise seed
vanilla

Four cups of flour or more as needed to make a soft dough to roll out. Cut in fancy shapes.

—Mrs. Dale Forkenbrock

Orange Cookies (dropped)

1½ cups sugar
1 cup shortening
1 egg
juice of med sized orange (scant ½ cup)
grated orange rind
1 cup sour milk or buttermilk
1 tsp soda
3½ cups flour
1 tsp baking powder
salt

Cream shortening and sugar. Add egg and beat well then add orange juice and rind. Put soda in milk. Sift flour and baking powder and salt together and add alternately with milk. Drop by spoonsful on cookie sheet and bake in moderately hot oven.

When cool, ice with the following: 2 cups powdered sugar, a bit of melted butter, some orange juice and some of the grated orange rind saved from the rind for the cookies.

—Mrs. Charles M. Toynbee

Russian Tea Cakes

1 cup butter
½ cup powdered sugar
2¼ cups sifted all-purpose flour
¼ tsp salt
1 tsp vanilla
1 cup chopped walnuts

Cream butter and powdered sugar. Add (all at once) flour, salt, vanilla and beat well. Add walnuts. Roll in balls the size of a walnut and bake on a greased cookie sheet at 350° for 18 to 20 minutes. Do not let them get brown. Roll in powdered sugar immediately after removing from oven. Yields 50 cookies.

—Mrs. Byron D. Keely, Jr.

Sour Cream Cookies

1 cup shortening
1 cup white sugar
2 eggs
2 or 3 tbsp sour cream
1 tsp soda combined with
1 tsp vinegar
1 tbsp hot water
3½ cups flour
1 tsp nutmeg
1 tsp baking powder
1 tsp vanilla or other flavoring

Divide into two rolls and chill. Bake at 400° until brown.

—Mrs. James Doohan

Toffee Squares

1 cup butter
1 cup sugar
1 egg
2 cups flour
½ tsp cinnamon
1½ cups nut meats
few grains of salt

Cream butter and sugar. Add egg yolk unbeaten, salt, cinnamon and flour. Mix well as for pie crust. Place in a long cookie pan (floured). Work dough into place. It should be enenly distributed over bottom of pan and not more than ¼ inch thick. Over the surface of dough pour lightly beaten egg white, smooth evenly. Cover dough with nuts. Bake 20 to 25 minutes in a moderate oven, 375°, for 5 minutes and at 400° for remainder. Remove and while still hot, cut into inch squares. Do not try to remove from pan until they are cold.

—Mrs. M. A. (Dorothy) Carlaw

Dream Bars

½ cup butter
½ cup brown sugar
1 cup flour

Mix above ingredients to crumbles, pat into baking pan, covering bottom. Bake in 375° oven 10 minutes. Set aside to cool in pan.

2 eggs
1 cup brown sugar
1 tsp vanilla
2 tbsp flour
½ tsp salt
1 tsp baking powder
1½ cups cocoanut
1 cup chopped nuts

Beat eggs, sugar and vanilla together. Sift flour, salt, baking powder together and mix with cocoanut and nuts; add to egg mixture. Pour over previously baked crust and bake in 375° oven 20 minutes. Cool and cut into bars.

—Mrs. M. A. Carlaw

Gum Drop Cookies
Swiss Fruit Bar (Lebuchen)

2 cups brown sugar
3 eggs beaten, add to sugar
1 tsp citron
1 cup chopped nuts
¼ cup honey dissolved with
1 tsp soda
2 tsp cinnamon
3 cups flour
½ tsp salt

Mix and spread very thin in baking pan 12" x 18". Bake in moderate oven (350°). Cut in squares before cold and spread with powdered sugar icing.

—Mrs. Joe Renggli

Moonbeam Cookies

6 tbsp butter
2½ tbsp confectioners sugar
1 pinch salt
1 cup sifted cake flour
½ tsp vanilla mixed with
½ tsp ice water
½ cup chopped nuts
½ cup confectioners sugar (use later)

Cream butter, sugar, salt. Add flour. Add vanilla. Mix in nuts. Shape in balls walnut size. Flatten to half-inch thick. Bake half hour at 300° or until slightly brown. Yields 20. Hot from oven, shake in bag with the sugar.

—Mrs. Geo. S. Kittredge

Nut Crisp Cookies

½ cup shortening
1 cup brown sugar
1 egg
1 tsp vanilla
1 cup sifted flour
¼ tsp soda
½ tsp salt
½ or 1 cup chopped nuts

Cream shortening and brown sugar, add egg and vanilla. Sift together flour, soda and salt and add to creamed mixture. Add nuts. Drop by teaspoonsful on greased sheet. Bake 12 to 15 minutes at 350°. Yields three dozen.

—Mrs. John S. (Helen) Stolen

Cocoanut Oatmeal Cookies

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs beaten
2 cups cocoanut (1 will do)
2 cups cocoanut (1 cup will do)
2 cups minute oatmeal
2 cups flour
1 tsp soda
1 tsp baking powder
¼ tsp salt

Cream shortening and add white and brown sugar and cream again. Add eggs. Combine cocoanut and oatmeal with creamed mixture. Then add sifted flour, soda, baking powder and salt. Shape into marble and do not flatten. Bake in 350° oven for 10 to 15 minutes.

—Mrs. Peter Sterbick

Dotties Cookies

2 cups brown sugar
1 cup shortening
1 cup cold coffee
2 eggs
3 cups flour
1 tsp soda
1 tsp baking powder
1 tsp nutmeg
1 tsp cinnamon
1 cup raisins
1 cup nut meats
1 tsp vanilla

Cream shortening and sugar, add beaten eggs, then coffee in which soda has been dissolved. Add nuts and raisins and stir in flour, baking powder and spices. Add flavoring. Drop by spoonsful on greased cookie sheet and bake 10 to 15 minutes in moderate oven.

—Marion Plaquet

Gold Nuggets

8 tbsp powdered sugar (½ cup)
½ lb butter
2 tsp vanilla
2 cups flour
½ lb walnuts chopped

Cream sugar and butter and add vanilla, flour and nuts. Form into small balls and bake 40 minutes in a very slow oven (200° to 250°). Let stand about three minutes then roll in powdered sugar.

—Mrs. W. E. Gosselin

Matrimonial Bars

½ cup brown sugar
¼ cup butter
1 cup flour
¼ tsp soda
1 cup oats
½ tsp salt

Mix dry ingredients. Cut in the butter until the mixture is crumb-like. Press half of this mixture into a greased square pan. Spread with cooled date filling.

Date Filling

1½ cup pitted dates
¾ cup hot water
½ cup brown sugar

Cook to soft paste, add 1 tsp lemon juice and cool. Cover with remaining crumbs. Bake 30 minutes in 350° oven. Cut in squares when cool.

—Mrs. Stella Nelson

Cocoanut Chews

Mix together and put in 9x12 pan and bake 15 minutes,

½ cup butter
1 cup flour
4 tbsp powdered sugar

When done pour following mixture over and bake 20 minutes longer,

2 eggs beaten
1½ cups brown sugar
2 tbsp flour
¼ tsp baking powder
¼ tsp salt
1 tsp vanilla
1 cup chopped nuts
¾ cup cocoanut

Cut in squares while warm.

—Mrs. Melvin Morrill

Strawberry Dessert

2 pkgs. Nabiscos
2½ cups powdered sugar
½ cup butter
2 eggs
½ pt. whipping cream
1 box strawberries

Grind Nabiscos and spread one-half in dripping pan. Cream powdered sugar, butter and eggs. Spread this mixture over Nabiscos. Next a layer of strawberries. Next a layer of whipping cream, one-half pint or more, then add rest of Nabiscos. Chill in refrigerator over night and serve in squares topped with whipping cream. Fattening, isn't it?

—Mrs. Frances Durrell

Vanilla Wafer Dessert

2 dozen vanilla wafers
¼ cup butter
1½ cups powdered sugar
2 eggs beaten
1 cup cream
½ cup pineapple
½ cup nuts

Roll crumbs fine. Put layer in bottom of 9 by 9 pan. Cream butter and powdered sugar. Add beaten eggs. Spread over crumbs. Add another layer of crumbs. Whip cream and add pineapple and nuts. Pour over crumbs. Add crumbs on top. If heavier crumbs are desired use more wafers.

—Mrs. William Miller

Pineapple Surprise

1 lb. vanilla wafers
½ cup margarine
2 eggs
½ cup powdered sugar
1 pt. whipping cream
1 No. 2 can crushed pineapple (drained)

Crush vanilla wafers. Put one-third in square dish or pan. Cream together the margarine, eggs and sugar. Put on top of layer of crumbs. Then top with layer of crumbs. Whip cream. Fold in pineapple. Pour this on second layer of crumbs. Then add remaining crumbs. Put in refrigerator 24 hours.

—Mary E. Angeli
Past Grand President
San Leandro, Calif.

Pumpkin Pie

1 cup sifted pumpkin
¾ cup sugar
1 tbsp flour
1 tbsp molasses
¼ tsp salt
½ tsp ginger
½ tsp cinnamon
2 tbsp melted butter
1 cup milk
1 egg

Sift and mix sugar, flour, spices and salt. Add to pumpkin with molasses and melted butter. Mix thoroughly, then add egg well beaten and, when completely blended, slowly add milk, stirring until smooth. Turn into a deep pie dish lined with plain pastry and bake one hour. The oven should be hot (475°) for first ten minutes to set crust. Reduce heat and bake at 350° for 50 minutes. When cold, cover with whipped cream.

—Mrs. C. Q. Gerard

Butterscotch Sauce

1 cup brown sugar
¾ cup dark syrup
1 tbsp butter
1 cup evaporated cream

Boil sugar and syrup to soft ball stage slowly. Remove from fire and add butter. Add cream.

Chocolate Syrup Sauce

2 cups sugar
1 cup cocoa
1 cup water
3 tbsp honey
1 tbsp vanilla

Cook together until soft the sugar, cocoa and water. Add honey and vanilla. Serve over ice cream or puddings. Store in refrigerator.

—Mrs. Owent T. (Georgann) Gallagher

Mincemeat

1 cup boiled, chopped beef
3 cups apples, chopped
1½ cup raisins, chopped
½ cup whole raisins
½ cup currants
1½ cups brown sugar
1 cup meat liquor
1 cup vinegar or 2 cups cider
½ cup suet, chopped
½ tsp salt
1 tsp cloves
½ tsp allspice
citron may be added

Put all together and cook slowly until thick. Put in jars and seal. If vinegar is used instead of cidar you may need more sugar. This is the recipe that has been in our family over 100 years.

—Mrs. Marvin Kenney

Lemon Cups

1 cup sugar
4 tbsp flour
⅛ tsp salt
2 tbsp melted butter
5 tbsp lemon juice
1 lemon rind, grated
3 egg yolks, well beaten
1½ cups milk
3 stiffly beaten egg whites

Combine sugar, flour, salt and butter. Add lemon juice and rind. Add to egg yolks and milk. Mix well. Fold in egg whites and pour into greased custard cups. Bake in pan of hot water 325° for 45 minutes.

—Mrs. H. W. McKray

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Nut Meringue with Custard Filling

2 egg whites
⅛ tsp each cream of tartar and salt
½ cup sugar
½ cup chopped nut meats
½ tsp vanilla
1 envelope unflavored gelatin
¼ cup cold water
1½ cups milk
2 eggs, separated
½ cup sugar
1 tbsp rum or brandy (optional)
½ tsp each vanilla, nutmeg

Beat egg whites with cream of tartar and salt until they peak, add sugar gradually and beat until stiff. Fold in nut meats and vanilla. Spread in a buttered 9-inch pie pan, pushing meringue up high on the sides to resemble a pie shell. Bake in a slow oven (300°) for 35 to 40 minutes. Cool on rack. Soften gelatin in cold water. Scald milk in top of double boiler then pour over the slightly beaten egg yolks mixed with ¼ cup of the sugar. Return to double boiler and cook over hot water, stirring constantly, until it coats a spoon. Remove from heat immediately, stir in softened gelatin and flavorings. Chill until it is just beginning to set, then fold in egg whites beaten with remaining ¼ cup of sugar. Pour into cooled meringue shell. Chill several hours. Shave sweet chocolate over the top and sprinkle with nutmeg for contrast. Serves six.

—Mrs. W. E. Gosselin

Date Roll

30 graham crackers rolled to fine crumbs
15 marshmallows cut into small pieces
½ lb dates cut up
¼ cup chopped nuts
1 cup whipping cream

Mix first four ingredients. Add whipped cream, form into roll. Roll in some extra crumbs and waxed paper. Chill in refrigerator. Will keep for a long time. Serve sliced with whipped cream or your favorite topping.

—Mrs. A. G. (Marie) Spath

Orange Torte

1 cup sugar
½ cup butter
1 cup sour milk
1 tsp soda
2 cups flour
1 tsp baking powder
2 eggs
1 tsp vanilla
1 cup raisins
½ cup nut meats
1 orange rind (grated)

Cream butter and sugar. Add sour milk plus soda. Add flour plus baking powder. Add eggs and vanilla. Add raisins and nut meats and orange rind. Bake moderately one hour. Mix juice of orange and one-half cup sugar and pour over cake when done. Then bake 10 minutes longer. Dust with powdered sugar. Bake in spring or angel food pan.

—Mrs. Fred Graham

Lemon Fluff

1 pkg. lemon jello
1 cup fruit juice and water
½ cup sugar
2 tbsp lemon juice

Dissolve jello in liquid, add sugar and lemon juice. Chill. Beat until fluffy. Gradually add 1 can whipped Pet milk.

¼ cup butter
18 crushed graham crackers
½ cup brown sugar

Mix together and put half on bottom of a shallow pan. Cover with lemon fluff and top with remaining mixture. Set in refrigerator.

—Mrs. Russell Kasselman

Pineapple Freeze

1 box (25c) vanilla wafers
5 egg whites
3 ½-pts. whipping cream
1 large can crushed pineapple
1½ envelopes gelatine (Knox plain)
⅓ cup sugar
1 tsp vanilla

Whip egg whites stiff. Whip cream, add sugar and vanilla. Combine with egg whites. Dissolve gelatine in a little cold water and add one cup warm fruit juice. Fold gelatine into eggs and cream. Then fold in pineapple. Put layer of wafers on bottom of pan and a layer over the top of the mixture. Let stand several hours in the refrigerator. Serves 16.

—Mrs. W. E. Gosselin

Nabisco Torte

1 lb. Nabiscos
½ cup butter or margarine
1 cup powdered sugar
1 cup walnuts
1 large can crushed pineapple
½ pt. whipped cream
2 eggs

Grind Nabiscos. Mix butter, eggs and sugar. Put one layer of Nabiscos in dripping pan. Then add mixture of eggs, butter and sugar as next layer. Drain pineapple and add as third layer plus nuts and top with whipped cream. Save some Nabisco crumbs to sprinkle on top of cream. Make this at least 12 hours before serving. Set in refrigerator to ripen.

—Mrs. R. E. Stenstrom

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Lemon Filling

¼ cup flour
¾ cup sugar
¼ cup lemon juice or more
1 egg slightly beaten
½ cup water
grind rind of half a lemon
½ tbsp butter

Sift flour and sugar together. Add egg and lemon juice. Heat water and lemon rind. Add gradually to egg mixture. Cook, stirring constantly until thickened. Cool.

—Mrs. Frank Peterson

Southern Pecan Pie

½ recipe plain pastry
¼ cup butter
⅔ cup firmly packed brown sugar
dash of salt
¾ cup dark corn syrup
3 eggs, well beaten
1 cup pecan halves
1 tsp vanilla

Pour into pastry-lined pan. Bake until set and pastry is nicely browned. Cool. Serve cold or slightly warm. Bake at 350° for 35 to 40 minutes or until knife inserted comes out clean.

—Mrs. Stanley Frederick

Lemon Chiffon Pie

1 lemon, juice and grated rind
1 cup sugar
1 lump butter
3 tbsp cold water
4 egg yolks
2 egg whites (in small bowl)
2 egg whites (in large bowl)

Beat all yolks with water. Add lemon juice, rind, sugar and butter. Boil until thick and smooth. Pour hot mixture into beaten egg whites in large bowl. Mix well. Pour into baked pie shell. Beat egg whites in small bowl. Add 2 tbsp sugar and brown very quickly, 500°.

—Mrs. James L. Fish

Chocolate Marshmallow Pie

2 sqs chocolate
2 tbsp sugar
½ cup milk
2 doz marshmallows
1½ cups whipped cream (1½ bottles)

Put chocolate, sugar, milk in top of double boiler. Melt over hot water. Cool thoroughly, stirring frequently. Fold in whipped cream. Pour into baked pastry shell (9-in.). Sprinkle top with chopped toasted almonds or other nuts. Chill before serving.

—Jean Hafsos

Deluxe Apple Pie

1 recipe for 2-crust pie
8 med apples
10 dates
¼ cup chopped walnuts
1 cup sugar
cinnamon
flour
½ cup cream or top milk

Arrange apples, dates and walnuts in layers. Sprinkle each layer with sugar and a little flour and cinnamon. When pie is full add cream and top crust. Bake ten minutes in 450° oven. Then lower heat to 350° and bake until apples are tender and crust slightly browned.

—Mrs. Arthur J. Gaudette

Chocolate Pie

3 sqs bitter chocolate
1 cup evaporated milk
1 cup sugar
¼ cup flour
⅛ tsp salt
1 cup boiling water
2 eggs

Melt chocolate in evaporated milk in top of double boiler. Mix sugar, flour and salt. Add boiling water, stir into chocolate mixture, cover and cook 15 minutes, stirring frequently. Beat eggs. Add hot chocolate mixture slowly to eggs, stirring constantly. Return to double boiler and cook until thick, about three minutes. Remove from heat. Add 1 tsp vanilla. Cool. Spread in baked pie shell. Sprinkle with ½ cup chopped walnuts.

—Mrs. J. S. Bell, President Lorraine Institute No. 178, Seattle

Angel Pie

4 egg whites beaten until frothy. Add ¼ tsp cream of tartar and beat until it holds a stiff point. Gradually add 1 cup sugar and beat until stiff and glossy. Spread in well-greased 9-inch pie tin. Bake 20 minutes at 275° then 40 minutes at 300°.

Beat 4 egg yolks until thick and lemon color. Gradually add ½ cup sugar, 3 tbsp lemon juice and 2 tbsp grated lemon rind. Cook over water until thick, stirring constantly. Cool both mixtures, whip 1 cup cream and spread half on meringue. Add the custard and spread evenly. Spread remaining cream on custard. Place in refrigerator 24 hours. Serves eight.

—Frances Crosby

Butterscotch Pie

¾ cup brown sugar
2 tbsp flour
1 tbsp cornstarch
2 cups hot milk
1 egg yolk
1 tbsp butter
1 tsp vanilla
1 tbsp sugar

Heat milk and stir in all other ingredients except egg whites. Mix well and cook in double boiler. Make meringue by beating egg white stiff and adding 1 to 2 tsp of sugar and 1 tsp of vanilla. When ingredients are thick, pour into a baked pastry shell. Pile meringue on top.

—L. Agnes Dunn

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Fruit Dessert

2 eggs, beaten
6 tbsp sugar
6 tbsp flour
1 tsp baking powder

Mix, pour over any sweetened fruit. Bake in 400° oven. Serve with cream or custard sauce. Makes four servings.

—Mrs. Leo (June) Reda

Pineapple Sherbet

1 14-oz. can crushed pineapple
⅔ cup sugar
1 tbsp lemon juice, grated lemon rind
1 pt. thin cream (half and half)

Combine ingredients. Put in freezing tray. Stir occasionally.

—Mrs. E. S. Watts

Fruit Macaroon Dessert

1 cup sugar
2 tbsp butter
2 eggs well beaten
1 cup sifted flour
no baking powder

Cream mixture into batter. Prepare fruit (peaches or apples) and slice in buttered pan. Sprinkle with sugar and cinnamon and dot with butter. Spread the batter over prepared fruit. Bake in moderate oven 25 minutes. Serve with whipped cream.

—Mrs. Melvin Morrill

Strawberry Chiffon Pie

1 pkg strawberry gelatine
1 cup hot water
1 cup crushed sweetened strawberries
¼ cup sugar
2 stiff-beaten egg whites
½ cup heavy whipped cream or ½ cup chilled evaporated milk
1 9-in. baked pastry shell

Dissolve gelatine in hot water. Chill until partly set. Beat fluffy. Fold in berries. Gradually beat sugar into egg whites; beat until mixture stands in peaks and sugar is dissolved. Fold egg whites and cream into gelatine mixture. Pour into cooled baked pastry shell. Chill until set. Top with whipped cream. Garnish with sliced strawberries. Serves six. Graham cracker pie shell is very good with this filling.

—Mrs. Arthur Gaudette

Party Pie

3 egg whites
1 cup sugar
1 tsp vanilla
10 white soda crackers
1 tsp baking powder
1 cup dates
1 cup walnuts

Beat egg whites stiff, fold in the sugar and vanilla. Roll crackers fine. Add baking powder and mix with egg whites. Add nuts and cut dates. Bake in a greased pan 30 minutes at 325°. When cool, cover with ½ pt. whipped cream and let stand for three to four hours before serving.

—Mrs. R. E. (Lillian) Stenstrom

Baked Alaska

4 egg whites
⅔ cup granulated sugar
½ tsp vanilla
1 qt ice cream brick
slab of sponge or angel cake to fit ice cream brick

Beat egg whites until stiff. Add sugar gradually then vanilla. Place sponge cake on a board, then lay brick of ice cream on the cake. Spread the meringue over the whole thing and bake in 400° oven from two to five minutes, just until light brown. Remove from oven and either serve immediately or put at once in freezer compartment to keep until ready to serve.

—Mrs. Dee A. Fauver

Apple Crisp

Slice apples about one inch deep in buttered baking dish. A little cranberry sauce, raisins or dates may be added for variety if desired. Crumble with fork the following ingredients:

1 cup flour
½ to 1 cup sugar, depending on sweetness of apples
1 tsp baking powder
¾ tsp salt
1 egg

Spread mixture over apples. Sprinkle with cinnamon. Pour third cup of melted butter or margarine over all. Bake 30 to 40 minutes in 375° oven. Serve warm with cream. Yummy.

—Mrs. George Rodrick

Fruit Cobbler

¼ lb butter
1 cup all-purpose flour
1 cup sugar
1½ tsp baking powder
¼ tsp salt
¾ cup milk

Melt butter in 8"x10" pan. Add the milk to the flour, which has been sifted with sugar, baking powder and salt. This mixture will be very watery, similar to pancake batter. Pour this mixture over the melted butter, then pour four cups sweetened fruit (berries, sliced peaches, applesauce, apples, etc.) over the above. Spread fruit evenly. It looks awful but comes out o.k. Bake in oven which has been preheated to 375° and bake for 40 minutes and serve when cool or cold with cream, ice cream or just plain. (Non-fattening—that's for me.)

—Rose Aless Reid, Grand President
San Francisco, Cal.

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Mincemeat

This is my grandmother's favorite recipe and my family's, too. I usually use the neck pieces from venison or elk.

2 lbs cooked lean meat, elk venison or beef
½ lb beef suet
5 lbs apples, peeled
Grind and mix:
2 lbs raisins
1 lb currents
¼ lb citron

Add:
2 tbsp mace
2 tbsp cinnamon
1 tbsp allspice and nutmeg
1 tbsp salt
2½ lbs brown sugar
1½ qts cider
½ cup brandy or whisky (optional)

Mix and cook until well heated and suet looks done. Put in hot jars and seal tight. Keeps years. When making pies add a couple grated apples as the mincemeat is rich.

—Mrs. Donald Hutt

Pineapple Krummel

1 cup bread crumbs
1 cup chopped dates
1 cup pineapple
½ cup nuts
1 tsp vanilla
1 tsp lemon extract
2 eggs
1 cup sugar
1 tsp baking powder
salt

Beat eggs and add sugar. Mix well. Add rest of ingredients and pour into shallow greased pan. Bake in moderately slow oven. Serve with whipped cream.

—Mrs. William Miller

Pineapple Delight

1½ cup cold condensed milk
1 pkg lemon jello
1 small can crushed pineapple
1 pkg Nabiscos
1 cup hot water or pineapple juice
juice of ½ lemon
scant ¼ cup sugar

Combine jello, hot water and juice, stir thoroughly. Let stand until it begins to congeal. Whip cold milk until stiff, add lemon juice and sugar. Whip jello and combine with whipped milk and add pineapple. Cover bottom of medium sized baking dish with finely crushed Nabiscos. Put in whipped mixture and sprinkle rest of crushed Nabiscos over the top.

—Irene Dunn

Bacon and Cheese Custard Pie

18 strips bacon, cut fine and browned
1 cup Swiss cheese, grated

Beat 4 eggs and add 1 pint half and half cream. Add ½ tsp salt, ¾ tsp sugar, pinch of nutmeg and pepper. Mix and pour in uncooked pie shell. Bake 40-50 minutes 350°.

—Mrs. Edward Breite

Apple Roll

Peel and chop apples fine. Put sugar and water in deep baking pan over slow fire. While syrup is cooking, make up rich biscuit dough. Roll about ½ inch thick. Spread with chopped apples. Roll into a lon groll. Cut into pieces about 1½ inches wide.

RICH BISCUIT DOUGH

2 cups flour
½ tsp salt
2 tbsp sugar
4 tsp baking powder
4 tbsp shortening
¾ cup milk

Sift dry ingredients. Cut in shortening. Add milk for dough. Use as directed above.

—Mrs. Vincent Bruzas

Apple Crisp Delight

6 to 8 apples, quartered
½ cup butter or margarine
1 cup sugar
¾ cup flour
1 tsp cinnamon

Place apples in 2-quart glass baking dish or glass pie pan. Blend together as for making pie—the butter, sugar, flour and cinnamon. Work until crumbly, then pack closely over the apples. If apples are very dry, a little water may be placed in the bottom of the dish. Bake 45 to 60 minutes in 375° oven. Serve warm with a little whipped cream or lemon juice. Serves 5 or 6.

—Mrs. Geo. Rodrick

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⅓ cup boiling water
⅔ cup shortening
2 cups flour
¾ tsp salt

Pour water over shortening. Beat until creamy. Cool. Add flour, sifted with salt. Mix to soft dough with fork. Wrap in waxed paper and chill thoroughly before rolling. Makes pastry for one 8-inch double crust pie.

—Mrs. Harold K. (Eva) Anderson

Cream Pumpkin Pie

¾ cup sugar
1 tsp cinnamon
½ tsp ginger
½ tsp salt
2 tbsp corn starch
½ tsp nutmeg
¼ tsp cloves
1 tbsp butter
2 cups canned milk
2 cups cooked pumpkin
2 eggs well beaten

Mix together in a large cooking kettle. Stir well. Add 2 cups canned milk and 1 cup cooked or canned pumpkin. Cook over medium flame, stirring constantly until thick. Remove from heat and add the two well beaten eggs and return to the heat and cook for two or three minutes more, stirring constantly. Remove from heat and add 1 tbsp butter and pour into one 10-in. cooked pastry shell. Garnish with whipped cream when cool, then serve. If you prefer you may save your egg whites and serve with a meringue on top.

—Mrs Neil (Dorothea) Mazza

Lemon Pie

Mix 3 tbsp of corn starch with 1½ cups of sugar. Cover with the grated rind and juice of 1½ lemons. Add the beaten yolk of two eggs and 1½ cups boiling water. Cook until thick, stirring constantly. Pour into baked crust. Cover with the stiff whites of two eggs to which a little sugar has been added, return to oven and brown.

—Mrs. R. (Elsie) Honan

Fudge Pie

(Nice for Bridge Club)

Sift 1 cup powdered sugar. Add ½ cup soft butter and cream. Beat in 2 egg yolks and 2 squares chocolate melted. Add ⅓ cup sifted bread flour and 1 tsp vanilla Fold in 2 egg whites beaten and ⅛ tsp salt.

Bake in greased 8½-inch pie plate 325° for about 30 minutes. Serve topped with ice cream.

—Mrs. Theo. B. Gaffney

Cottage Cheese Pie

1½ cups cottage cheese
4 tbsp melted butter
½ cup sugar
1 tbsp flour
grated rind of 1 lemon
2 egg yolks, unbeaten
½ cup raisins
½ cup chopped nuts

Combine in order given, mix thoroughly and pour into graham cracker crust made of 1½ cups crushed graham crackers, 6 tbsp melted butter. Press into 8-inch pie shell. Bake at 400° for ten minutes, then reduce temperature to 350° and continue baking until filling is firm (about 30 minutes). Fresh fruit may be used in place of raisins.

—Mrs. Ralph (Shirley) Peluso

Walnut Torte

3 eggs, separated
1 cup graham cracker crumbs
1 cup sugar
½ cup broken walnuts, more if desired
1 cup chopped dates (optional)

Beat egg whites; fold in beaten yolks. Combine rest of ingredients. Fold into egg mixture. Bake 25 to 30 minutes in 300° oven. Cool. Serve with whipped cream or ice cream.

—Mrs. Jos. (Joann) Lang

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PUDDINGS

Cranberry Pudding

2 cups cranberries, cut in ⅓'s or ¼'s
½ cup molasses
1½ cups all purpose flour
2 tsp soda
½ cup boiling water

Combine cranberries, molasses and flour in top of double boiler. Pour over this soda dissolved in boiling water. Mix well. Cook over moderate heat about 3 hours, keeping covered and making sure that bottom of boiler does not boil dry. At end of 2 hours take a spoon and poke around, not really stirring. Serve pudding warmed with the following hot sauce:

1 cup sugar
½ cup butter
½ cup heavy cream
½ tsp vanilla

Combine these ingredients and heat until melted. Pour over individual servings of pudding. Serves 6.

—Mrs. Geo. S. Kittredge

Paradise Pudding

1 pkg. lemon jello
½ cup whipping cream
12 macaroons
12 maraschino cherries
12 walnuts
12 marshmellows

Dissolve jello. When syrupy add macaroons crushed, chopped cherries, nuts and marshmellows cut in eighths. Fold in cream whipped. Pour into molds and chill in refrigerator.

—Mrs. Arthur McMahon

Rhubarb Pie

3 cups scalded rhubarb
2 egg yolks
1 cup sugar
2 tbsp butter
3 tbsp flour
2 egg whites
3 tbsp sugar

Save whites and 3 tbsp sugar for meringue. Mix rest of ingredients and fill pie shell. Bake 30 minutes at 350°. Remove and top with meringue. Return to oven, bake 15 minutes longer.

—Mrs. Jack Shriner

Chocolate Sauce

6 squares chocolate
½ lb. sugar
2 cups sugar
1 large can evaporated milk
1 tsp salt
1 tsp vanilla

Melt chocolate and butter in double boiler. Add sugar, and then add milk, salt and vanilla. Boil ½ hour in double boiler. Can be thinned with more milk or water. Do not stir after combined to prevent from sugaring.

—Mrs. Robert Weller

Carrot Pudding

1 tbsp butter
1 cup brown sugar
1 egg (beaten)
½ cup sweet milk
1 cup grated raw carrot
1 tsp allspice
1 tsp cinnamon
1 tsp soda
½ tsp cloves
½ tsp nutmeg
1 cup flour
1 cup bread crumbs
1 cup raisins
1 cup nuts

Cream butter and sugar. Add all other ingredients. Put in buttered mold and steam 3 hours. Slice and serve with whipped cream. Serves 8.

—Mrs. E. L. Le Blanc

Cherry Pudding

½ cup butter
1 cup sugar
2 eggs, well beaten
1 cup milk
2½ cups flour
2 tsp baking powder
1 pt. cherries

Cream butter and sugar. Add beaten egg. Then add milk alternately with flour, plus baking powder. Fold in cherries, which have been drained.

SAUCE

1 cup sugar
2 tbsp corn starch
½ cup butter

Beat sugar and butter until creamy. Add corn starch, dissolved in ½ cup water and the cherry juice. Boil until clear and thickened.

—Mrs. Marvin Kenney

Cranberry Pudding

1½ cups cranberries (cut in half)
1 tbsp sugar
½ cup molasses
½ tsp salt
1½ cups flour
2 tsp soda
½ cup hot water

Sift sugar, salt and flour into mixing bowl. Add soda to molasses, then add the hot water to molasses and soda mixture, holding over bowl containing dry ingredients (the soda mixture will fizz). Add to dry ingredients; last, stir in the cranberries. Place in 4x9-inch well-buttered bread tin and bake in quick oven 20 minutes

—Louise Mensik

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Ozark Pudding

2 apples, peel and slice thin
1 egg
½ cup sugar
2 tbsp flour
1 tsp baking powder
½ cup walnuts, quartered

Beat egg, add sugar and beat well. Add flour and baking powder and mix well. Add apples and walnuts. Place in buttered pie dish (pyrex) and bake in moderate oven (350°) about 35 minutes. Serve with table or whipping cream. Serves from 6 to 8.

—Regina Holl
Past Gr. Pres.
San Francisco

Steamed Date Pudding

¾ cup shortening
1 cup sugar
2 well-beaten eggs
¾ cup chopped dates
2 cups enriched flour
½ tsp salt
¾ tsp soda
1 tsp mace
1 tsp cinnamon
½ cup orange
1 tsp vanilla

Cream shortening; gradually add sugar and beat until light and fluffy. Add eggs; mix well. Add dates. Sift flour with salt, soda and spices; add alternately with orange juice. Stir in vanilla. Pour into 8 greased medium custard cups; cover tightly and steam 45 minutes. Serve warm with hard sauce. Cream ½ cup butter or fortified margarine. Gradually add 2 cups sifted confectioners' sugar. Add 1 tsp vanilla; beat thoroughly. Garnish with pitted dates rolled in confectioners' sugar. Also good served with brandy or orange sauce. Serves 8.

—Mrs. Arthur Gaudette

Date Pudding

4 eggs
2 cups sugar
2 cups nuts
2 cups dates
6 tbsp milk
4 tbsp flour
2 tsp baking powder

Mix dry ingredients and add to beaten eggs. Bake one hour in a slow oven.

—Mrs. Theo. B. Gaffney

Orange Pudding

1 cup raisins
½ lemon
1 orange
1 cup sugar
⅓ cup butter
1 egg
1 tsp soda
1 cup sour milk
2 cups flour

Grind together raisins, lemon rind and orange rind. Cream sugar and butter, add well-beaten egg. Dissolve soda in sour milk, add to mixture alternately with flour. Bake in moderate oven 350° to 375° for ½ hour. Pour juice of orange and lemon over 1 cup sugar and let stand while pudding bakes. Pour juice mixture over pudding immediately after it is baked. Cool and serve with whipped cream.

—Mrs. Ernest Ruffo

Christmas Suet Pudding

1 cup sugar
1 cup bread crumbs
1¼ cups chopped suet
2 eggs
1 cup flour
1 cup boiling water
1½ cups raisins
(Candied fruit and nuts if desired)

One tsp each of cloves, nutmeg, cinnamon and soda. Steam 3 hours.

—Mrs. Joseph (Lillian) Dwyer

Carrot Pudding

1 cup grated carrots
1 cup grated potatoes
1 tsp soda, stirred into carrots and potatoes
1 cup sugar
1 cup raisins
1½ cup flour
2 tbsp melted butter or shortening
1 tsp baking powder
1 tsp cinnamon
1 tsp salt
1 tsp nutmeg
¼ tsp cloves

Stir all together. Place in well greased 2-lb. coffee can. Steam in boiling water (¾ of can) for 2½ hours. Serve with hard sauce.

—May Meyer

Baked Chocolate Pudding

1 cup flour
¾ cup sugar
3 tbsp cocoa
2 tsp baking powder
½ cup sweet milk
1 tsp melted shortening

Sift dry ingredients into bowl, add milk and shortening. Mix well. Pour into buttered baking dish.

Pour sauce over batter.

½ cup sugar
½ cup brown sugar
2 tsp cocoa
1 cup water
¼ cup chopped nuts

Mix together and pour over batter in the pan. Bake 25 to 30 minutes at 350°.

—Mrs. Melvin Morrell

Steam Pudding

1 cup sugar
1 cup raisins (chopped)
1 cup suet (ground)
1 cup flour
1 cup milk
1 tsp soda
1 tsp salt
½ tsp cloves
1 tsp cinnamon
1 cup bread crumbs (dry)

Dissolve soda in milk. Sift dry ingredients and mix with suet. Add sugar, raisins, bread crumbs and milk. Cover tightly in top of double boiler and steam 3 hours. Walnuts and/or citrus fruits may also be added.

—Mrs. Don Hutt

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Russian Dressing

2 cans tomato paste (12-ozs.)
1½ cups oil
1 cup vinegar
¾ cup brown sugar
1 med onion (grated)
1 tsp dry mustard
1 clove garlic (minced)
1 tbsp paprika

Put all ingredients together and shake well. Keep in cool place.

—Grace Fischer

Jellied Cucumber Salad

2 pkgs lime jello
3¾ cups hot water
2 tbsp vinegar
2 tsp grated onion
1 tsp salt
dash of pepper
½ cup sliced cucumber
1 cup cottage cheese
¼ cup finely diced green pepper
¼ cup finely diced carrot
¼ cup finely diced cucumber

Place sliced cucumber in pan. Add 1 cup of jello. Chill until firm. Add cottage cheese and vegetables to remaining chilled jello. Pour over first mixture. Chill until firm.

—Mrs. Fred Brant

Fruit Salad Called Yum Yum

1 No. 2½ can crushed pineapple
juice of 1 large lemon
1 cup sugar
2 tbsp gelatin
¼ cup cold water
1½ cups cottage cheese
1 cup whipping cream or
1 cup evaporated milk
about 10 maraschino cherries

Heat pineapple, lemon juice and sugar until sugar is dissolved. Add gelatin to cold water and when dissolved add to pineapple mixture. Add slivered cherries. Set to cool and when partly jellied, fold in cottage cheese. Fold in whipped cream or if evaporated milk is used it should be chilled several hours in freezing part of refrigerator before whipping. Let stand until firm.

Dressing Used With This Salad

¾ cup pineapple juice thickened with 2 tbsp cornstarch. Cool. Add to whipped cream. Top with cherry. Serves 8 to 10.

—Mrs. Arthur Gaudette

Shrimp Salad

1 pkg lemon jello
1½ cups boiling water
½ tsp salt
1 tbsp grated onion

Cool until it starts to jell then add:

½ cup whipped cream
½ cup mayonnaise
¼ lb pimiento cheese
3 hard cooked eggs, chopped
1 tbsp lemon juice
2 cups chopped celery
1 5-oz can shrimp
½ cup walnuts
1 tbsp green pepper, chopped

Pour into molds or pan and chill.

—Mrs. Howard McKray

Frozen Fruit Salad

Cream ½ cup cream cheese
Add ¼ cup salad dressing
½-lb. marshmallows cut fine and
1 large can fruit cocktail, drained

Beat ½ pint cream until stiff and fold into the mixture. Let stand in refrigerator pan for 3 hours. Serve with salad dressing and a maraschino cherry on top of each portion. Serves 8.

—Winifred Henriot
Grand Regent
Catholic Daughters of America

Snow Salad

4 egg yolks
1 cup milk
2 tbsp sugar

Make a custard of the above ingredients and cool.

1 can crushed pineapple (large or medium)
1 can white cherries (large or medium size can)
1 can pears (large or medium size can)
1 lb marshmallows (cut up)
1 pint whipping cream (whipped)
1 lemon

Remove pits from cherries. Dice pears and mix with pineapple. Add marshmallows. Cut lemon rind and all in small pieces and add to fruit. Stir in custard and then fold in whipped cream. Cool 24 hours. Makes a large mixing bowl full, so cut recipe as wanted. Keeps 3 or 4 days.

—Mrs. Donald Hutt

Pear Salad

1 pkg. lime jello, dissolved in
1 cup heated pear juice, and
2 pkgs Philadelphia cream cheese, mashed
2 cups pears, mashed

When it begins to set, add 1 cup of whipping cream, whipped. Serves 8.

—Mrs. Ernest Ruffo

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PRESCRIPTIONS
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Albert's Food Store

No. 26th & Proctor

Meats and Groceries

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Black Cherry Salad

1 2½ can (3½ cups) pitted Bing cherries
⅓ cup lemon juice
1 pkg. orange gelatin
¾ cup chopped pecans
1 3-oz. bottle stuffed olives, sliced

Drain cherries. Add water to syrup and lemon juice to make one and ¾ cup liquid. Heat. Pour over gelatin and stir until dissolved. Chill until partially set; add cherries, nuts and olives. Chill and serve. Serves 6 to 8. (We usually pour it into molds and later serve it with a touch of mayonnaise and maybe a fancy olive on top).

—Ann Marie Webber, Gr. Director
Oakland, California

Crab Salad

1 pkg. lemon jello
1½ cups boiling water
½ cup mayonnaise
2 tbsp chopped sweet pickles
1 cup crab meat
2 hard boiled eggs, chopped
½ cup diced raw celery
½ tsp salt
1 tbsp minced onion

Dissolve jello in boiling water. Chill and add other ingredients. Serve on lettuce leaf with pimento trim. Delicious served with nut bread for luncheons.

—Mrs. Monroe Bloom

Molded Fish Salad

1 pkg lemon jello
3 tsp vinegar
½ tsp salt
1 tsp onion juice
1½ cups hot water

Mix and let stand until congealed. Add:

⅔ cup celery, chopped
2 tbsp pimiento
2 cups crab meat or tuna
½ cup mayonnaise

Chill.

—Mrs. Howard McKray

Mexican Bean Salad

2 cans kidney beans or cook 2 cups dry red beans
1 cup chopped celery
½ green pepper, chopped
½ red pepper chopped (not hot)
4 hard boiled eggs, sliced
1 tbsp diced onion
1 can tuna or 1 cup diced chicken, salmon, beef, pork or Spam

Blend with mayonnaise, salt to taste.

—Mrs. Stanley Frederick

Ginger Ale Salad

Mix together:

2 pkgs lime jello
1 qt hot ginger ale

Set and whip, then fold in

1 pkg Philadelphia cream cheese
½ pt whipped cream

Mold and refrigerate until set.

—Mrs. J. D. Walton

Vic's Fruit Salad Dressing

1 cup pineapple juice
½ cup lemon juice
¾ cup sugar
2 eggs

Mix all ingredients and cook in double boiler until thick. Cook and when ready to use fold in 2 cups whipped cream (measured after whipping).

—Mrs. Jos. F. Megary

French Dressing

Put the following ingredients into a quart jar with a screw top:

2 tsp salt
1 tsp freshly cracked black pepper
¼ tsp sugar
½ tsp French mustard
10 tbsp tarragon vinegar
1½ cups vegetable oil
½ cup olive oil

Shake well and keep in the refrigerator.

—Mrs. Edward Lick

Honey Salad Dressing

½ cup sugar
1 tsp salt
1 tsp dry mustard
1 tsp paprika

Mix thoroughly. Add 1 tbsp grated onion. Add 1 cup oil and 4 tbsp vinegar alternately. 1 tsp celery seed may be added if desired. Beat well with rotary egg beater after each addition of oil or vinegar.

—Mrs. V. E. Bruzas

Fruit Salad Dressing

Mix 1 tbsp sugar, 1 tbsp corn starch, pinch of salt. Add 1 beaten egg. Combine with 1 cup orange juice, 2 tbsp lemon juice and a pinch of grated lemon or orange rind. (Half pineapple and half orange juice may be substituted for 1 cup orange juice). Leftover syrups from canned fruit may be used for liquid, adding a little more lemon juice for tartness. Cook mixture over low heat, stirring constantly until thickened. Chill. Serve as dressing for almost any fruit salad combination. Makes about one cup. For special occasions combine two parts dressing with one part whipped cream.

—Mrs. Alfred (Marion) Anderson

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French Dressing

½ cup sugar
1 tsp celery seed
1 cup catsup
1½ cups salad oil
¼ cup lemon juice
2 tsp salt
2 tsp paprika
1 small grated onion
1 tsp Worcestershire sauce

Put in a quart jar and shake.

—Catherine Keely

Russian Salad Dressing

4 lemons
water
1 cup sugar
1 bell pepper
1 onion
1 clove garlic
1 pt catsup
1 pt salad oil
1 tsp ground mustard
1 tsp salt
1 tsp pepper
1 tsp paprika

Mix juice of 2 lemons and water to make one cup. Add sugar. Mix. Cook to a thin syrup. Cool. To the chilled syrup in a big jar add catsup, salad oil, ground mustard, salt, pepper and paprika.
To the juice of additional 2 lemons, add pepper and onion finely ground and garlic crushed to release flavor. Add to first mixture in 2-qt jar and shake well. Put in refrigerator to ripen for 24 hours. Shake well before using.

—Mrs. Fred Brant

Piquant French Dressing

¼ to ⅓ cup sugar
1 tbsp salt
1 tsp dry mustard
1 tsp celery seed
1 tsp paprika
1 tsp grated onion
4 tbsp mild vinegar
1 cup olive oil or other vegetable salad oil
3 cloves of garlic

Mix sugar, salt, mustard, celery seed, paprika and onion together. Beat in well a small amount of mild vinegar. Alternate vinegar and olive oil and beat well after each addition. Add garlic. Let stand one hour. Remove garlic and serve. Keep in refrigerator.

—Madelon Bergen

Sweet French Dressing

½ cup salad oil
⅓ cup catsup
½ cup sugar (scant)
¼ cup vinegar
⅓ med onion grated
½ lemon (juice)
1 tsp Worcestershire sauce
salt and pepper

Shake well, to blend. Clove of garlic may be added. Let stand 24 hours before using.

—Louise Mensik

Fruit Salad Dressing

¼ cup pineapple juice
¼ cup orange juice
¼ cup lemon juice
½ cup sugar
1 tbsp corn starch
3 tbsp water

Beat 2 eggs and add to above ingredients. Cook until thick. Cool. When ready to use, use half of this recipe for ½ pt whipping cream.

—Mary Peterson

French Dressing

1 can tomato soup
1½ cups Wesson oil
¾ cup vinegar
⅓ cup sugar
1 tsp salt
½ tsp red or cayenne pepper
1 tsp mustard
1 tsp celery seed
1 button garlic

Mix together in mixer.

—Mrs. H. N. Radke

Fruit Salad Dressing by George Rector

1 egg
pinch of salt
1 tbsp sugar
1 tbsp corn starch
1 cup canned pineapple juice
2 tbsp lemon juice

Put slightly beaten egg, salt and sugar in a saucepan. Add corn starch which has been mixed with pineapple juice and lemon. Cook slowly until thickened. Chill and serve with any combination of fruit in salad.

—Mrs. Chas. M. Toynbee

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De Luxe Tomato Salad

1 cup tomato soup, heated in double boiler
½ -lb. American cream cheese, cubed and melted in soup
1½ tbsp gelatin, softened in 2 tbsp cold water, then added to hot soup to melt

Remove soup from double boiler, stand in bowl of cracked ice and stir in ½ cup cold water to hasten jellying, as well as thin the mixture. When the jelly is ready, add

1 cup mayonaise
1 cup chopped celery
1 chopped green pepper
1 smallish onion, minced
2 tbsp tomato catsup
2 tbsp lemon juice
dash of salt and cayenne

Mix or fold in all ingredients when the tomato soup begins to jelly. Pour into small molds or 1 large ring mold and chill until solid. Serve with both French and mayonnaise dressings. This is a delectable thing for a party, molded in tiny ring molds, filled with minced shrimp and cabbage. Or chill in a pan and cut in squares, using the shrimp mixture for a garnish.

—Mrs. Stella Nelson

Moulded Cream Cheese Salad

1 tbsp unflavored gelatin (1 envelope)
½ cup cold water
1 cup heavy cream
½ cup sugar
1 3-oz. pkg. cream cheese
2 tbsp mayonnaise or salad dressing
½ cup chopped maraschino cherries, red
½ cup chopped maraschino cherries, green
½ cup or more crushed pineapple
½ cup chopped walnuts

Soften gelatin in cold water; dissolve over hot water. Cool. Whip cream and add sugar, cream cheese and mayonnaise. Add gelatin. Fold in fruits and nuts. Pour into 6 oiled molds and chill until firm. Unmold on crisp lettuce. Top with cherry.

—Mrs. M. F. Galbraith

Cranberry Salad

1 pkg cherry jello
1 cup hot water
1 cup sugar dissolved
¾ cup pineapple juice
1 cup crushed pineapple
1 cup celery chopped
1 cup ground raw cranberries
1 whole orange chopped (no juice)
1 cup chopped almonds

This salad is exceptionally nice for the holidays.

—Mrs. Theo. B. Gaffney

Roquefort Dip Salad

⅓ cup sugar
1 tsp mustard
⅓ tsp paprika
1 tsp salt
2 tsp A-1 sauce
1 can tomato soup
¾ cup vinegar
1½ cups oil

Add Roquefort cheese and 2 or 3 hard boiled eggs.

—Mrs. Robert Weller

SEAFOODS

Tuna Pinwheels

2 cups sifted flour
2 tsp double action baking powder or 3 tsp regular or single action
½ tsp salt
¼ cup shortening
¾ cup milk, more if needed
½ cup chopped celery
2 tbsp butter
1 cup flaked tuna fish
1 cup cooked peas
2 tbsp chopped pimiento (optional)
1 egg slightly beaten

Part 1: Sift flour, add baking powder and salt. Sift together. Cut in shortening (like biscuits). Add milk.

Part 2: Pan fry celery in butter, remove from heat, add fish, peas, pimiento and egg. Mix thoroughly but gently. Season to taste. Spread over biscuit dough (rolled out as for jelly roll), seal edges. Cut into slices and flatten out so they are about 3½ inches in diameter. Place on greased baking sheet. Bake in hot oven (400°) for 15 to 20 minutes and serve with cheese sauce.

Cheese Sauce

Combine 2 tbsp butter, 4 tbsp flour, ½ tsp salt, ¼ tsp paprika and add 2 cups milk slowly. Place over hot water and cook, stirring constantly, until thickened. Then add ½ lb American cheese which has been grated or cut and stir until it has melted. Serves eight.

—Mrs. Raymond Bancroft

Salmon Loaf

Juice and rind of ½ lemon
1 med size can salmon
1 cup milk
2 eggs
½ tsp salt
1 cup cracker crumbs (rolled fine)
⅛ tsp pepper
dash of red pepper

Mix ingredients thoroughly. Turn into well buttered casserole, cover with wax paper and bake in very moderate oven about one hour. Serve plain or with well seasoned white sauce to which chopped hard cooked eggs have been added.

—Mrs. Owen F. (Helen) Gallagher

Baker's Department Store

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Henry's Bakery

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PR 6122

Hot Crab Salad

1 lb crab
3 hard cooked eggs
2 cups thick white sauce
2 green peppers

Thick white sauce, make double for crab:

2½ tbsp butter
⅓ cup flour
1 cup milk
¼ tsp salt
few grains pepper

Add eggs and peppers, cut fine, and crab with a dash of red pepper to white sauce. Bake 25 minutes with bread crumbs over top. Serve on lettuce leaf with mayonnaise and chopped pickle on top.

—Irene M. Gaudette

Molded Crabmeat Cocktail

2 tsp gelatin
2 tbsp cold water
3 tbsp hot lemon juice
1 cup flaked crab meat
½ cup chili sauce
½ cup mayonnaise

Soften gelatin in cold water. Add hot lemon juice and dissolve. Cool slightly. When slightly thickened, fold in remaining ingredients in order given. Turn into individual molds and chill until firm. Unmold on crisp lettuce and garnish with additional mayonnaise. Serves six.

—Mrs. R. S. Quinlivan

Crab Salad

2 cups crab meat
4 sweet pickles
4 hard boiled eggs
2 pkgs lemon jello
1 can asparagus tips
1 cup water
1 large can tomato puree (3 cups)

Boil puree and water, dissolve jello with this and cool. Arrange sliced eggs on bottom of ring, then add asparagus tips and put in crab. Pour jello mixed with puree and set.

—Mrs. John (Gladys) Morris

Hot Casserole Crab

Placed buttered bread in bottom of casserole (amount of bread used depends upon size of casserole—large size takes four slices, two whole and four halves). Over this place a generous portion of crab, and over the crab place grated cheese then pour two cups of cold milk over this. Beat 3 eggs and pour over all. Place in moderate oven (350°) for 40 minutes. Serve hot. Serves from six to eight.

—Regina Holl, Past Grand President
San Francisco, Cal.

Tuna Casserole

1 cup tuna
1 tbsp onion, chopped
½ cup diced celery
½ cup cooked cold potatoes
2 hard cooked eggs, diced
½ tsp salt
¼ tsp pepper
1½ tbsp flour
2 tbsp butter
2 cups milk

Cook onion in butter five minutes. Add flour, then milk, salt and pepper. Stir until smooth. Add tuna, celery, potatoes and eggs. Put in buttered casserole and put rich biscuits on top. Bake 20 minutes in hot oven. (A cup of peas can be added to celery, egg, etc.)

—Mrs. C. Q. Gerard

(serves 6 nicely)

Sea Food—Hot Dish

1 can tuna
½ cup chopped celery
½ cup chopped onions
small pkg potato chips
1 can mushroom soup
1 can water
1 can chow mein noodles

Crush potato chips. Save half for top. Combine other ingredients and pour into a well greased dish. Bake 40 minutes at 350°.

—Mrs. John (Gladys) Morris

Crab Burgers—Open Face

1 can crab meat, mayonnaise enough to make crab moist. Toss together. Take 6 hamburger buns, cut in half, butter, then spread with the crab mixture. Top with grated cheese and toast under broiler until cheese is melted. Serve at once. Serve this with potato chips or potato salad and sweet pickles. Makes a delicious lunch.

—Mrs. James Fish

Tuna Croquettes

1 can tuna
1 can mashed potatoes
1 tsp grated onion
2 tbsp chopped parsley
¾ tsp salt
½ tsp Worcestershire sauce
¾ cup bread or cracker crumbs
1 egg slightly beaten
2 tbsp water

Combine first six ingredients and mix well. Shape into rolls. Roll in crumbs then in egg mixed with water, then again in crumbs. Fry in shortening or oil until brown on both sides.

—Mrs. Henry Thaut

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SOUTH TACOMA

SOUPS

Liver Dumpling Soup

1 lb beef
1 bay leaf
1 tsp salt
1 can tomato sauce
½ lb liver, ground
1 egg
½ cup cracker meal
1 clove of garlic
½ onion

Make soup using beef, bay leaf, salt and can of tomato sauce. Then mix ground liver, beaten egg and cracker meal. Stir in chopped onion and garlic in liver mix. Drop from teaspoon into hot soup. Cook until dumplings are done.

—Mrs. Frank Srsen

Italian Minestrone Soup

Cook together in a kettle three or four hours:

1 cup dried white beans, soaked
1½ qts (6 cups) liquid (soup stock with the water the beans were soaked in).

Skim, cook in skillet in 2 tbsp oil:

1 large onion, chopped
1 clove garlic, minced fine
3 sprigs parsley, minced
3 large carrots, finely diced
3 stalks celery, diced (with leaves)
1 cup cabbage, finely shredded
1 cup raw potatoes, diced

Cover, simmer 30 minutes, stirring often. Add beans and 1 cup cooked macaroni in half-inch pieces.

—Frances Crosby

Split Pea or Lentil Soup

2 cups dried split peas or lentils
3 stalks celery
3 qts water
¼ lb salt pork
1 tsp sugar
1 tsp salt
½ tsp pepper
½ cup unsifted all-purpose flour
4 tbsp bacon drippings, butter or margarine
milk if needed

Place peas or lentils, celery, water and salt pork in cooker kettle. Turn control dial to medium. Cook five to six hours or until peas are tender. When peas are thoroughly cooked, remove salt pork and celery and put soup through a sieve to make a puree of the peas. To this mixture add seasoning. Blend flour into the drippings or butter to make paste. Mix a small amount of soup to paste. When thoroughly mixed add to remainder of soup mixture. If mixture is too thick, add milk until desired consistency. Return to cooker kettle, bring to a quick boil on high. Serve at once. Serves five to six.

—Mrs. George (Marion) Lantz

Macaroni Soup

1 qt milk
2 cups macaroni
3 med tomatoes
salt and pepper

Heat milk. Add cooked macaroni. Season generously with salt and pepper. When sure macaroni is heated, add tomatoes cut in small pieces. Leave on heat long enough for tomatoes to be warmed through. Serve at once.

—Mrs. C. H. Meyer

Cream of Onion Soup

2 tbsp butter
2 cups chopped onion
¾ tsp salt
2 tbsp flour
2 cups boiling water
1 large can evaporated milk

Melt butter in soup kettle. Add onions and salt. Cover closely and cook slowly until onions are tender, about 15 minutes. Remove from fire, sprinkle with flour and stir to blend smoothly. Add water and boil five minutes, stirring occasionally. When ready to serve, add milk and reheat. Serve with chopped parsley and a little cayenne or black pepper. Serves six.

—Mrs. William Miller

Corn Chowder

4 tbsp butter
1 med onion, chopped
2 cups diced raw potato
1 qt milk
1 can corn
salt and pepper
tiny pinch of sugar

Saute together the chopped onion and butter until the onion is yellow and soft—that means very low heat. Add potato and a little hot water, cover and cook for 15 minutes. In a larger kettle heat the milk, add the can of corn; season. Add the sauted onion and potato mixture. Cover and simmer until the potato cooks to a mush. Add a tiny pinch of sugar—it brings out all the flavors.

—Mrs. C. Q. Gerard

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VEGETABLES

Sweet-Sour Green Beans

(Recipe is for one No. 2 can)

3 tbsp flour
3 tsp sugar
2 tsp vinegar

Mix as for gravy. Add water until smooth and thinnish. Shred 3 slices bacon. Fry (not crisp) in large skillet. Add beans. Bring to boil. Add as much thickening as needed. —Mrs. Josephine Banz

String Beans

2 slices bacon
1 small onion, diced
½ to ¾ can tomato sauce
1 can drained string beans

Dice bacon. Fry until crisp and set aside. Fry the onion in fat from the bacon. Add tomato sauce and simmer five minutes. Add can of beans and bacon to sauce. Heat through to serve.

—Mrs. J. D. Walton

Carrots

2 tbsp sugar
2 tbsp shortening

Melt shortening. Add sugar, brown to a golden color. Add four or five large diced carrots and water and salt and boil as usual. Drain and butter. —Mrs. Josephine Banz

Zucchini Souffle

Parboil about 2 lbs of sliced zucchini, drain, and into this put 1 pkg Philadelphia cream cheese and mix with a rotary beater. Add small piece of butter, season with salt and pepper and place in casserole. Cover with rolled corn flakes and sprinkle with bits of butter. Bake in moderate oven (350°) about ten minutes. Serves six to eight.

—Regina Holl, Past Grand President
San Francisco, Cal.

Zucchini Casserole

zucchini
bacon drippings
2 eggs
salt
pepper

Slice young zucchini thinly. Fry until clear in bacon drippings. Beat one or two eggs, salt and pepper. Add to cooked zucchini. Pour in baking dish and bake at about 350° until eggs are set.

—Mrs. J. D. Walton

Peas Supreme

1 carton frozen peas
1 tbsp butter

Put in peas a fourth at a time. Stir lightly. Add a drop or two of water if needed. Cover, let steam. Season to taste.

—Mary Puz

Spinach Supreme

1-lb. spinach, raw, and chopped.

Put 2 tbsp salad oil in sauce pan. When hot put in spinach. Stir frequently until done. Add salt and pepper to taste.

—Mary Puz

OVEN CHART

Very slow oven	250°—300°
Slow oven	300°—325°
Moderate oven	325°—375°
Moderate hot oven	375°—425°
Hot oven	425°—450°
Very hot oven	450°—500°

MEASURES

3 teaspoons equal 1 tablespoon
2 teaspoons equal 1 dessert spoon
2 cups equal 1 pint
4 cups equal 1 quart

EQUIVALENTS

2 cups butter or lard equal 1 pound
4 cups flour equal 1 pound
4½ cups whole wheat or graham flour equal 1 pound
2 cups granulated sugar equal 1 pound
3½ cups confectioners' sugar equal 1 pound
2⅔ cups brown sugar equal 1 pound
1 ounce chocolate equals 1 square
8 egg whites equal 1 cup
2 cups ground meat equal 1 pound

RECIPES

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Plastic Binding U. S. Patent
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